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THE

MODERN COOK's,

AND

COMPLETE HOUSEWIFE's

COMPANION.

BEING

The largeſt and beſt Collection of new Receipts for dreſſing all Sorts of Meat, Fowl, and Fiſh; and for making Ragoo's, Fricaſſees, and Paſtry of all Sorts.

In a METHOD never before Publiſhed.

With Inſtructions for preparing and ordering Publick Entertainments for the Tables of Princes, Ambaſſadors, Noblemen, and Magiſtrates: As alſo the leaſt expenſive Methods of providing for Private Families, in a very elegant Manner.

Adorned with COPPER PLATES,

Exhibiting the Order of placing the different Diſhes, *&c.* on the Table, in the moſt polite Way.

To which are prefixed,

DIRECTIONS for a HOUSE STEWARD.

By Mr. VINCENT LA CHAPELLE.

The FOURTH EDITION.

LONDON:

Printed for R. MANBY and H. S. COX, on *Ludgate-Hill.*

MDCCLI.

1751

TO THE

RIGHT HONOURABLE

THE

Earl of *CHESTERFIELD.*

My Lord,

IF the higheſt Reſpect and Veneration for your Lordſhip, could plead and Excuſe for my Boldneſs, I might flatter myſelf with the Hopes of being pardoned. I muſt confeſs, that it argues no very mean Opinion of my own Abilities, to dare raiſe (conſidering the humble Talents I poſſeſs) my Ambition ſo high. The Book I offer to your Lordſhip's Patronage, is upon no greater a Subject than that I profeſs; a Performance in which I have collected whatever I judged moſt uſeful and moſt agreeable to the Palate, and for the Service of a Table: Thrice happy, could this Work meet with your Lordſhip's Approbation, favoured by which it could not fail of growing into immediate Notice.

DEDICATION.

YOUR Lordſhip's exalted Qualities have been the Theme of the greateſt Pens, and the Admiration of the various Courts You have viſited; for which Reaſon, it would very ill become me to attempt a Panegyric upon them. It is, therefore, moſt proper for me to revere them in Silence, and to beg Pardon for the uncommon Liberty of this Addreſs. I am, with the utmoſt Deference,

My Lord,

Your Lordſhip's moſt obliged

moſt devoted humble Servant,

VINCENT LA CHAPELLE.

PREFACE

In which is included Directions for a House-Steward.

IN the present Age, as well as in those of a remote Antiquity, good Entertainments have been the Delight of Persons of all Ranks and Conditions. We are daily in Search of new Delicacies, and endeavour to improve upon the Dressing and Serving up Dainties of every Kind. At this Time, a Table must be furnished with the most exquisite Dishes, and the Whole disposed in such a Manner as may please the Eye. There are Rules in all Arts; and such, as desire to become Masters of them, must conform to those Rules, which, however, is not alone sufficient; Experience and a continual Practice being required in order to attain Perfection. A Cook of Genius will invent new Delicacies, to please the Palates of those for whom he is to labour; his Art, like all others, being subject to Change: For, should the Table of a great Man be served in the Taste that prevailed twenty Years ago, it would not please the Guests, how strictly soever he might conform to the Rules laid down at that Time. This Variation, in Cookery, is the Reason of my publishing the ensuing Work.

THE Treatise on Cookery intitled, *Le Cuisinier Royal & Bourgeois*, having been written so many Years since, is not proper for the present Practice. It is now upwards of thirty Years since any new Edition of that Work has appeared; however, it was printed under a new Title, which was an Imposition upon the Public. The *Cuisinier Royal & Bourgeois* was translated into *English* by Persons of my Profession: But those, who will take the Trouble to compare that Piece with mine, will find them intirely different. I may be so bold as to assert, that I have not borrowed a single Circumstance in the ensuing Treatise from any Author, the Whole being the Result of my own Practice and Experience. As my Design is not to offend any Person, but only to please the Public, I flatter myself that my Endeavours will be received with Candor. Being a Foreigner, the *English* Reader will, I hope, excuse the Defects in my Style, which, however, I believe, will be plain enough to those who are ever so little conversant in Cookery.

To complete the Whole, I have presumed to add Directions for

for a Houſe-Steward, which, I am perſuaded, a great Number of Perſons will not think unneceſſary.

Directions for a Houſe-Steward.

GReat Truſt is repoſed in a Houſe-Steward, and it requires his utmoſt Attention to acquit himſelf well; he being immediately accountable to his Maſter, or the head Steward, for all Family Expences, according to the Orders they may have given him.

He muſt be well acquainted with the Buſineſs of a Cook and Confectioner, before he can be duly qualified for his own; and muſt know how to order, and keep a good Oeconomy throughout the whole Family.

At his very firſt Entrance upon Duty, he ſhould draw up a general Account of all Things committed to his Charge by his Maſter, whoſe Orders he is to follow in every Particular: He ſhould keep a good Underſtanding with the head Cook and Confectioner, by ſupplying them regularly with all Neceſſaries; and then give in a full Account of all, to be ſigned by his Maſter or the Steward, which Account he muſt keep by him, ready to produce, when called for.

It is his Buſineſs to provide good Servants both for the Offices and Kitchen, and to change them, and Tradeſmen alſo, whenever they are found unfit for their Buſineſs, or negligent in it: Without particular Care in this Reſpect, he can never do Juſtice to his Maſter.

He muſt take Care to lay in all Neceſſaries in due Time, and give every Servant what he may want, without ſouring him; with this Proviſo, however, that he grant nothing unreaſonable, ſince this would be Squandering his Maſter's Goods. He is to bargain with all Tradeſmen whatever, who ſupply the Family with Eatables.

A House-Steward ought to be well ſkilled in Wine for his Maſter's Table, and in all Sorts of Liquors; as alſo in common Wines, which laſt he ſhould buy by the Hogſhead, and let it be retailed out by the Butler, whoſe Account he muſt take every Day, to prevent Confuſion.

He alſo muſt be knowing in Butcher's Meat, and make an Agreement in Writing, at ſo much a Pound, whether Beef, Mutton, or Veal, for the whole Year. Let him likewiſe take Care to ſee all weighed before him, and keep a Memorandum thereof.

In like Manner, let him bargain with the Poulterer to be ſerved yearly or quarterly, at ſo much a Piece, for tame, as well as for wild Fowl: He muſt duly inform himſelf of the Market Prices

Prices of every Thing in its proper Seaſon, for the Sake of his Maſter's Intereſt.

He muſt take the ſame Method with the Cheeſemonger, in order to be the better ſupplied with larding Bacon, with *Weſtphalia* Hams, and thoſe of *Bayonne*, &c. with Hog's-lard, Sauſages, Chitterlings, Neats Tongues, and whatever is requiſite for Side-diſhes.

He muſt be a good Judge of Fiſh of all Kinds, both of ſalt and freſh Water, and of all Sorts of Fruit and Herbs: All which Particulars neceſſarily imply a previous Knowledge of Cookery and Confectionary.

It is likewiſe his Buſineſs to agree with the Grocer, Chandler, and Oilman, for Sugar, Spices, Candles, Links, Oyl, *&c.* as alſo to provide Salt, Pepper, Cloves, Nutmegs, *&c.* All Kinds of Flowers, and Cheeſe; in a Word, every Thing wanting in the Kitchen and Offices.

All the Kitchen Furniture fall likewiſe under his Care, which he muſt ſee mended or ſupplied, when neceſſary, both in the Kitchen and Offices.

Moreover, a Steward of the Houſhold muſt be able to form the Plan of an Entertainment, to draw up a Bill of Fare, and to order the Courſes for every different Table, according to his Maſter's Will and Pleaſure: He ſhould know what is moſt liked of all Sorts of Entries, Soups, Roaſt Diſhes, and Side ones, otherwiſe it will be impoſſible for him to make a Bill of Fare, as it ought to be. So that, here again, ſome Skill in the Cook and Confectioner's Arts is requiſite, unleſs the Steward will be always aſking them, what he muſt do. When any great Entertainment is to be made, it is the Steward's Buſineſs to take his Precautions accordingly, inquiring of the Butcher, Poulterer, *&c.* what they have by them, in order that he may provide the very beſt of every Thing. He likewiſe may order the Officers of the Kitchen, and confer with them about the Neceſſaries for the Entertainment; doing the ſame with the Confectioner, as to Fruit, ſtewed Fruits, Sweet-meats, *&c.* ſpecifying the Number of Plates to be ſerved of every Kind. The Steward muſt form a Plan of the whole Service beforehand, ranging every Thing in its proper Place, obſerving well the different Sizes of the Diſhes, and what every one is to contain. He ought to be well provided with *Plate*, and muſt form his Plan, and make a Draught of all as regular and beautiful as poſſible. In caſe he want Hands, his own Diſcretion will tell him that he muſt conſult the head Officers at Home, whom to employ from Abroad; to the End that every Thing may be done in good Order, and nothing loſt out of the Kitchen or Offices.

He

He muſt never fail to cover the Table in good Time, and have every Thing in Readineſs, well ranged on the Beaufet; and alſo take Care that the Waiters be well inſtructed in their Duty, in order to prevent Confuſion.

When a Courſe is ſerved up, the Steward ſhould wait a little to hear the Opinion of the Company: If any Thing is found Fault with, he muſt inform the Cook civilly of it, that he may know how to mend it, another Time; and alſo tell him, what pleaſed the Gueſts, in order that he may continue in the ſame Method.

After this, he muſt immediately prepare the other Courſe, and then order the Waiters to clear the Table; giving a Caſt of his Eye over the whole Courſe, in order to range the Diſhes, whether great, ſmall, or middling Ones, every one in its proper Place; for nothing is more ſhocking than Haſte and Confuſion in ſerving up: This being no ways honourable either for the Gentleman or his Servants.

When the laſt Courſe is ſerved, he muſt go to the Confectioner's Office, and there range the Deſert in the ſame Manner (as near as he can) in which it is to be ſerved up, in order that he may know where to place his Fruit, and where his ſtewed Fruits, &c. He then muſt ſee if the Table be completely cleared; taking off the upper Table-Cloth, and the Leather which lay between it and the nether one, on which laſt the Deſert is to be ſerved. When every Thing is placed as it ought to be, he ſhould wait a little to hear the Opinion which the Company have of the Fruit, and then go to the Kitchen to ſee what may be left: If he finds any Thing that will ſerve another Time, he muſt order the Cook to lock it up, and give the reſt to the Tables of the Officers and Servants.

When an Entertainment is to be made, he muſt number up the Gueſts beforehand, in order to lay out the Table in a proper Manner; and order the Diſhes ſo, that no two of the ſame Sort may be near one another; for, beſides that this has an ill Grace, it might confine ſome of the Company to what they do not like.

The Make or Shape of the Table ought likewiſe to be conſidered, in order for ranging of the Plates and Diſhes in ſuch a Manner, that every Perſon may come at what he likes; and that the Waiters may not be forced to diſturb the Company, in ſerving or taking away; a Circumſtance that is ſhocking, and yet this happens but too often, for Want of taking proper Care beforehand.

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THE MODERN COOK.

CHAP. I.

To make Broth, called Mitonage, *a Soaking-broth.*

FOR all Sorts of Soup, take a Leg of Beef and a Piece of the Buttock, or any other Part, it matters not much; but the Buttock and Leg are the propereſt for Mitonage; uſe what Quantity you think fit, according to the Bigneſs of your Pot, and the Quantity of Soup you deſign to make. Suppoſe you would make two Soups out of one Mitonage: Take a Piece of a Buttock of Beef, about eight or ten Pounds, and a Piece of a Leg, about ſeven or eight Pounds; put all into your Pot, fill it half full of Broth, if you have any, and then fill it up with Water; ſkim it well, and ſeaſon it with Salt, Carrots, Turneps, a few Onions ſtuck with Cloves, and a good Bunch of Celery; ſome Time after, put in a Fowl, and a Knuckle of Veal tied round with Packthread; do not let them boil too much: This will ſerve to put in your Soups. You may alſo put in all the Garniture of your Soups, as, Celery, Endive, Leeks, Lettuces, and Fowls. This Broth is very good to ſoak the Bread for all Sorts of Soups, except Cabbage, Turnep, or Onion Soups, which are diſtinguiſhed by their different Garnitures.

To make a French *Olio.*

TAKE as much Meat as your Olio's require: For two Olio's take eight Pounds of Buttock of Beef, the ſame Quantity of Veal, and a Leg of Mutton, taking off all the Fat; put all together into a large Gravy-pan, and ſet it a ſweating over the Stove: When your Meat ſticks lightly to the Gravy-pan, moiſten it with Broth; but take Care it be not too high coloured; then take out all your Meat, put it in a Broth-pot, ſkim the Fat well off the Liquor, and ſtrain it into the Pot; fill it up with other Broth, and put it on the Fire; add three or four Dozen of blanched Carrots and Parſnips, with two Dozen of Onions, a few Turneps, a Bunch of Celery, a Bunch of Leeks, and a Mignonette; put likewiſe two old Partridges, an old Fowl, an old Turkey, a Piece of Ham, and a * Cervelas, and make your Pot boil gently; take Care your Broth be always very clear and well-taſted; then take the Cruſts of raſped *French* Rowls, put them into a Stew-pan, ſtrain in ſome of your Olio-Broth, and let it ſimmer a While over the Stove; when the Bread is ſoaked, put it in an Olio-pot, and pour the Broth thereon, with ſome Roots and

* *A large Sort of Sauſage.*

Celery, if you think fit. (If you ſerve it in a Diſh, you muſt garniſh it round the Edge with all Sorts of Roots :) Then put upon your Pottage two Partridges. They are uſed for all Sorts of Olio's of Rice. Your Rice being pick'd and waſh'd, put it in a Soup-pot, and put ſome Olio-broth to it ; when enough, diſh it up. Vermicelli is prepared the ſame Way. Mignonette is made thus: Take a Piece of * Etamine, and tie up, in a Piece of Etamine-pinch, a little Handful of Coriander-ſeeds, ſome Pepper, a Dozen of Cloves, and a Nutmeg ; bind Mignonette, and put them in your Olio. An Olio muſt be ſerved very hot.

A Spaniſh *Olio.*

TAKE ſome Griſtle of Beef from the lower Part of the Briſket, cut it in Pieces, the Bigneſs of two Fingers, and put them in Water ; take alſo ſome Griſtle of a Breaſt of Mutton, and ſome Griſtle of a Breaſt of Veal, and Sheep's-rumps, and cut them into handſome Pieces ; then garniſh a Broth-pot all round with Slices of Beef an Inch thick, and put in your Griſtle of Beef, with a good Quantity of Roots, a Bunch of Celery very neat, becauſe it muſt be uſed in ſerving up, and a Bunch of Leeks ; moiſten the Whole with Broth ; when the Beef is ſomewhat forward, put in your Griſtle of Veal, and Mutton, and Sheep's-rumps, two Hog's Feet and Ears, two Partridges, two Pigeons, the Knuckle of a Ham, a good Cervelas, and Half a white Cabbage, being well blanch'd, drained, and tied up with Packthread ; ſeaſon the Whole with Onions, put in a Mignonette, and cover it with Slices of Beef ; take two Pounds of Veal, cut them in Slices, and ſet them to ſweat gently over the Stove, till they ſtick to the Stew-pan, but do not let them burn ; put ſome good Broth into it, and put it in your Olio. You muſt put to ſteep, over Night, ſome *Gravance*, that is, *Spaniſh* Peaſe, in lukewarm Water ; in the Morning, pick them clean, one after another, waſh them in hot Water, and boil them in a Sauce-pan with good Broth. Your Olio being done, give it the beſt Taſte you can ; then take out all your Meat and Roots, and put them in a large Diſh ; range handſomely, in the Diſh, or Olio-pot, you ſerve up in, your Griſtles of Beef, Veal, and Mutton, and Roots, which muſt be well clean'd ; when every Thing is in Order in your Diſh, put in your Hog's Feet and Ears, Cabbage, Celery, and Leeks, in the ſame good Form ; add, laſtly, your *Gravance*, with a little Olio-Broth, and ſerve it hot. You ſerve it in cover'd *China* Cups, with Slices of toaſted Bread as big as your two Fingers ; fill each Cup with Broth, and put a Toaſt at their Sides. Take Care your Broth be well reliſh'd ; and ſerve it, as hot as you can.

Another Spaniſh *Olio.*

YOUR Meat being cut, as above, put it into the Broth-pot, and give it the ſame Seaſoning in the ſame Manner, with this Difference only, that there need not be a great deal of Broth ; all this being done, diſſolve a Pinch of powder'd Saffron in a little Broth,

* *A light Sort of* French *Stuff.*

put

put it into your Olio, and ſee it be well taſted; take out your Olio, place it in a Diſh large enough, and diſh and order it, as in the laſt Receipt; pour in as much Broth as it will conveniently hold, and your *Gravances* over it, and ſerve it hot with toaſted Bread round it.

A Shin of Beef Pottage.

TAKE a Shin of Beef, cut off the two Ends, and, leaving the thick Bone a Foot long, ſet this and ſome Slices of Buttock of Beef to boil in a Broth-pot, with ſome good Broth and a Piece of Buttock of Beef in Slices; put in a Stew-pan full of cold Water, and skim the Pot well; ſeaſon it with Salt and Cloves, two or three Dozen of Carrots, a Dozen of Onions, two Dozen Heads of Celery, about twelve Turneps, and a Mignonette, with a Fowl and two old Partridges. Your Pot muſt boil very gently, and ſhould be put on betimes in the Morning, to make the Broth gradually. Having obſerved all theſe Directions, take a Piece of a Fillet of Veal, about two Pounds, and put it to ſweat in a Stew-pan over a ſlow Fire, till it ſticks, but let it not burn; moiſten it with a little Broth of the Shin of Beef, taking off all the Fat, and put it all in your Pot together. An Hour before you ſerve Dinner up, put in a dozen Heads of Celery: When your Broth is enough, and well taſted, take *French* Rowls, take off the Cruſt, as whole as you can, and put it in a Stew-pan; ſtrain ſome Broth upon them, take Care there be no Fat, and let it juſt boil up, till the Bread be well ſoaked; then put it in your Diſh, and garniſh it with all the Roots you have in your Broth; if you pleaſe, put ſome of the Shin upon your Pottage, fill it up with Broth, and ſerve it up. If you ſerve it in an Olio-pot, you need not put in any Greens at all.

A Cow-heel Pottage.

PUT in your Pot ſeven or eight Pounds of Buttock of Beef, a Leg of Mutton cut in two, three or four Pounds of a Leg of Veal, and the Knuckle of a Ham; put your Pot over the Stove, till the Meat ſticks a little to it; pour in ſome Broth, without Fat; put in alſo a Fowl, and an old Partridge, a Mignonette, ſome Carrots, Parſnips, Turneps, and a Bunch of Celery, and let it boil very ſlowly: Boil your Cow-heel, and finiſh the Doing of it in a little Braiſe, that is, in a good Seaſoning; when all is ready, take the Cruſts of *French* Rowls, and put them into a Stew-pan; ſtrain ſome clear Broth upon them, taking off all the Fat, and let them ſoak and ſimmer a While over the Stove; then put it into the Soup-diſh, with your Cow-heel upon it; laſtly, fill it up with Broth, ſerve it very hot, and let it be well taſted.

Pottage of Chervil, the Dutch *Way.*

GET ready a ſufficient Quantity of good Broth, and put in it a Knuckle of Veal cut in Pieces, the Bigneſs of an Egg; skim it, and take Care it does not boil too much. Half an Hour before you ſerve Dinner, throw in ſome Force-meat Balls, not too fat, but of a good Conſiſtence; roll them before-hand in Raſpings of Bread; they muſt be no bigger than a ſmall Nut. A Quarter

of an Hour before you ſerve, put in a pretty deal of Chervil mixt and chopp'd very fine, together with an Handful of Flour; there muſt be a great deal: For a large Soup, a good Plateful is requiſite. When your Chervil is in, keep it always ſtirring, till you ſerve up Dinner; it is ſerved up, without Bread.

Pottage of Health, with Pearl-barley. The Dutch *Way.*

GET ſome good Broth, wherein you may put a Knuckle of Veal, or a Fowl, or both, if you think proper, and put to it all Sorts of Herbs haſh'd, as in the common Pottage of Health; then take about three Quarters of a Pound of Pearl-barley, and boil it in a Stew-pan by itſelf; when it is near enough, put it into your Pottage; Half an Hour before you ſerve up Dinner, put in ſome Force-meat Balls, as in the above-mentioned Receipt; you may put the Fowl, or Knuckle of Veal, upon the Pottage, without any Bread, the Pearl-barley ſerving in its Stead.

Pottage of Rice, the Poliſh *Way, called* Rouſſole.

PICK and waſh your Rice very clean; put it in a Pot with a Knuckle of Veal, and a Fowl cut into Quarters; moiſten them with hot Water, and let them boil very ſlowly; put in a Handful of Parſley-roots, a Handful of Parſley-leaves, a good Pinch of Mace pounded, a Pinch of Pepper, and a Piece of Butter; boil it gently, keep in from thickening, and give it a good Taſte; juſt before you ſerve, put in a Handful of Parſley, and diſh up your Pottage in the Diſh you ſerve it up in; put your quarter'd Fowl upon it, and ſerve it up hot.

To make a Rice-olio with Cullis of Craw-fiſh.

TAKE ſome Rice well waſh'd and clean'd, put it in a Pot of good Broth, make it boil very ſlowly, and add half a Dozen of live Craw-fiſh; when your Rice is done enough, and well taſted, pour upon it good Cullis of Craw-fiſh, with the Tails; take the Craw-fiſh out of your Pottage, and ſerve it hot.

A Rice-olio with Cullis, the Queen's Way.

BOIL a Fowl with your Rice in a Pot of good Broth, and make a white Cullis, thus: Take a Piece of Veal and Ham, cut them like ſmall Dice, and add an Onion, with ſome good Broth; take the White of a roaſted Fowl, and pound it in a Mortar; when pounded, take the Meat out of your Cullis, and put in the White of your pounded Fowl; ſtrain it all through a Strainer, put it to your Rice, and put your Fowl in the Diſh that you ſerve the Pottage in; let it be well taſted, and ſerve it hot.

Pottage made the Galbeure, *or* Beurnoiſe *Way.*

TAKE five or ſix Pounds of Buttock of Beef, the Scrag-end of a Neck of Mutton, and a Neck of Veal; put it all in your Pot over a ſlow Fire, and, when it ſticks lightly to the Bottom, put ſome Broth and Water to it, ſkim it well, and let it boil very gently; take a Cabbage or two, cut them in four Parts, and blanch them in boiling Water; when blanched, put them in cold Water, preſs them well, tie two or three Pieces together with

Pack-

Packthread, and put them in your Pot; put in a Mignonette, a Cervelas, a little Belly-piece of ſalt Pork, the Knuckle with a Piece of Gammon of Bacon, three or four Legs of Geeſe, and half a Clove of Garlick: When all is in good Order, take ſome brown Bread, and cut it into Dice, the Bigneſs of the End of your Thumb; put them into your Diſh, ſtrain ſome clear Broth upon it, take Care there be no Fat, put it on the Fire, and let your Bread ſtick to the Diſh; then take out the Legs of Geeſe and your Cabbage, range the Cabbage handſomely round your Diſh, put the Legs of Geeſe on the Bread, fill it up with Broth, and ſerve it hot.

To make Chervil Pottage, the Dutch *Way, uſually eat in the Months of* March *and* April.

TAKE a Knuckle of Veal all chopped in little Pieces, except the Marrow-bone; ſeaſon the Fleſh with a little Salt, Nutmeg, pounded Biſcuit, and Yolks of Eggs, and make little Force-meat Balls, the Bigneſs of a Pigeon's Egg; which, being boiled in a Broth-pot, for the Space of a full Hour, take three or four Handfuls of Chervil picked clean, two or three Leeks, and a good Handful of Beet-leaves; mince them together, and add two or three Spoonfuls of Flour well mixt with two or three Spoonfuls of Broth, that it may not be lumpy, and do it over the Stove, as you would do Milk-pottage. This Pottage muſt appear green. On Fiſh-days, cut ſome Eels in Pieces, with which make the Broth, and you may put in a Handful of Sorrel among the other Herbs.

A Pottage of glazed Scotch *Collops.*

TAKE the Knuckle of a Leg of Veal; let it be very white and tender; lard it with ſmall Slices of Bacon, and boil it, as for a firſt Courſe; take another Knuckle of Veal, cut it in thin Slices, flatten them with the Flat of your Cleaver, and lard them alſo, as the other; then ſet theſe a ſtewing with the firſt, and glaze them; make a Cullis in this Manner: Take a Piece of a Fillet of Veal, and cut it in Slices, with ſome Slices of Ham; put them in a Stew-pan over the Fire, with an Onion and Carrot ſliced; let it ſweat, and ſtick to the Pan, but take Care it do not burn, and put ſome very good Broth to it; then take a roaſted Partridge, or a Carcaſs come from the Table, and pound it in a Mortar; being pounded, take the Veal and Roots out of your Stew-pan, and put in their Place your pounded Partridge, with a little Ladle of Cullis, and give it a good Taſte; ſtrain it through a Strainer; being ſtrained, put it in a little Pot, and keep it hot: Take a *French* Rowl or two, take off the Cruſts, and put them in a Stew-pan; ſtrain ſome of your Broth, well cleared of the Fat, on the Cruſts, let it ſimmer a While, and put it in your Soup-diſh; cut your Collops in long ſmall Slices, and garniſh your Soup-diſh with it; put your Cullis upon your ſoaked Bread, and the glazed Veal above all, and ſerve it hot.

A Pottage of Cardoons larded and glazed.

TAKE ſome fine Cardoons, cut them, the Length of your Finger, and blanch them in boiling Water, without picking; after they are blanched, put them in cold Water, and clean them well with your Fingers, and not with a Knife; when well cleaned, lard them with ſmall Slices of Bacon, and put them in a Stew-pan with ſome Slices of fat Bacon under them; put in ſome Salt and Cloves, a Piece of Butter, Slices of Lemon, and ſome good Broth, and let them ſtew, till they be enough; then make a Glazing: Take a Pound of a Fillet of Veal, cut it in little Pieces, with ſome Slices of Ham, put them in a Stew-pan with ſome good Broth, and let the Veal and Ham be well done; when enough, ſtrain the Broth, and put it in a Stew-pan big enough to put in your Cardoons, that they may not lie one upon another; put your Broth on the Fire, and let it boil ſoftly, till it comes to a Jelly; but be careful of it, leſt it burn, or grow black. Take out the Cardoons, put them in your Stew-pan, the Bacon downwards, and put them on ſome hot Aſhes; take a *French* Rowl, cut the Cruſt all off, and put it in a Stew-pan; ſtrain ſome Broth on your Cruſts, let it be good, take off the Fat, and let them take a Boil or two; then put them in the Soup-diſh with two Partridges, or two large Pigeons, and your Cardoons round the Brim of your Diſh; and alſo a Cullis, as you do for the Pottage of *Scotch* Collops glazed, and ſerve it hot.

To make Pottage of a Fowl.

DRAW and truſs your Fowl neatly, blanch it in boiling Water, and lard the Breaſt with fat Bacon; boil it in ſome good Broth with an Onion ſtuck with Cloves, let it be boiled enough, and ſet it on hot Aſhes, to keep hot; ſet ſome Cruſts of *French* Rowls a ſimmering in Broth, as uſual; then diſh it up, putting your Fowl with a Cullis, the Queen's Way, over it; garniſh the Rim of your Diſh with Cocks-combs, or Sweat-breads cut in long thin Slices, and ſerve it hot. Another Time, you may put on a good clear Veal-gravy; another Time, the Cullis of Veal and Ham.

A Pottage of Quails and of other Kinds of wild Fowl.

TRUSS your Quails very neatly, like Chickens, put them in your Broth-pot with ſome Broth, a Piece of Beef, and a Slice of Ham, and make them boil very gently; garniſh your Diſh with Cocks-combs and *Scotch* Collops of Veal Sweet-breads; take a *French* Rowl, and boil the Cruſt only, in the ſame Broth your Quails are boiled in, and take off all the Fat; put them in your Soup-diſh with your Quails, ſome Artichoke-bottoms upon them, and over all a Cullis of Veal, or a Cullis, the Queen's Way, or ſome Veal-gravy, and ſerve it hot.

You have the Method of making the Cullis, the Queen's Way, in the Chapter of *Culliſſes*.

A Pot-

A Pottage of Pigeons, the St. Cloud *Way, with Veal-Gravy.*

TAKE ſome Pigeons new killed, and draw, blanch, and pick them very clean; truſs them handſomely, and boil them in good clear Broth, with ſome Slices of Bacon, Cloves, and Slices of Lemon; but obſerve not to put them on the Fire, above an Hour, before you ſerve up, or thereabouts, according to the Bigneſs of your Pigeons; when they are boiled, remove them a little from the Fire, juſt to keep hot: Boil in a little Pot of Broth ſome Cocks-combs well picked and ſcalded, with ſome Slices of Bacon, ſome Veal-ſewet, ſome Broth, a Slice of Lemon, and an Onion ſtuck with Cloves. When your Pigeons and Cocks-combs are ready, take a *French* Rowl, ſimmer the Cruſts in your Broth, as uſual, and put them in your Soup-diſh; garniſh the Rim with your Cocks-combs, put your Pigeons upon your Bread, with good Veal-gravy of a good Colour, and ſerve it hot.

Another Pottage of Pigeons, the St. Cloud *Way, with a white Cullis.*

SCALD and pick ſome young Pigeons very clean, draw them, and truſs them neatly; put them in a little Pot with ſome Cocks-combs and Slices of Bacon, and make a white Cullis, called the *Queen*'s, after this Manner: Take a Piece of a Fillet of Veal, and ſome Slices of Ham, both cut like Dices, put them in a Stew-pan with a Parſnip, and an Onion cut in Slices, moiſten them with good Broth of the whiteſt Sort, and make them boil very ſoftly; the Meat being done, take it out, and put in a Piece of Crum of white Bread; then take the White of a Fowl, pound it well, and, if you find it is not white enough, take about two Dozen of ſweet Almonds, blanch them, take off the Skin, pound them very fine, and mix them in your Cullis with the whole White of your Fowl; put in a Glaſs of boiled Milk, obſerve it be of a good Taſte, and ſtrain it through a Strainer; put it in a little Pot and keep it hot; take a *French* Rowl or two, take off the Cruſts, and put them in a Stew-pan; ſtrain ſome of your Broth upon the Cruſts, let it have a Boil or two, and put it in your Soup-diſh; garniſh the Rim with your Cocks-combs, and put your Pigeons over the Pottage; ſet your Diſh to ſimmer on a gentle Stove, and, when it is ready to ſerve, pour on your Cullis, the Queen's Way, and ſerve it hot.

A Pottage, the Jacobine *Way.*

TAKE a Brace of Partridges with a Chicken, and roaſt them; take off all the Fleſh, and chop it very ſmall; put it in a Stew-pan with a little Cullis, take all the Crum out of a *French* Rowl, and fill it with this minced Meat; but obſerve to keep ſome, to put upon your Pottage: Pound all your Partridge-bones, put them in a Stew-pan, with a Spoonful or two of Broth, let them have only two Boils, and let them be well reliſhed; ſtrain them through a Strainer, and put the Liquor into a

little Pot with the reſt of your minced Meat; cut a *French* Rowl into very thin Slices, place a Layer of theſe Slices, at the Bottom of your Diſh, and a Layer of glazed *Parmeſan* Cheeſe, and put a Row of Bread, continuing them alternately, till you have enough for your Pottage; then put your Diſh on a Stove, put to it ſome good Broth, and let it ſimmer gently; being ready to ſerve up, put in your *French* Rowls ſtuffed with the minced Meat; and fill it up very gently with good Broth; garniſh the Rim of your Diſh with Pieces of Puff-paſte cut in Triangles, throwing your Cullis over all, and ſerve it hot.

A Pottage, the Houzarde *Way.*

TAKE two Chickens, pick them very clean, truſs them, and put them in the Broth-pot, for Half an Hour; take them out, and cut them in Pieces, as for a Fricaſſee; put them into a Stew-pan with ſome melted Butter, ſeaſoned with Pepper, Salt, ſweet Herbs, and fine Spices, and raſp Bread and *Parmeſan* Cheeſe upon them, one after another, as you do Smelts, or fried Gudgeons; put them handſomely in a Paſty-pan, and let them take a fine Colour in the Oven. Take a *French* Rowl, cut it in Slices, and make a Layer of Bread in your Soup-diſh, another of *Parmeſan* Cheeſe, another of boiled Cabbage, and one of Bread over all, that the Cabbage may not appear; put your Diſh on the Stove, with with ſome good Broth in it; let it ſimmer, till the Bread be almoſt dry; drudge it with *Parmeſan* Cheeſe, and brown it with the Cover of a Paſty-pan; then ſhove a thin Skimmer under your Bread in the Diſh, and put in ſome Broth, till your Bread ſwims in it; when it is ready to ſerve, lay your Chickens on handſomely, and ſerve it hot.

A Pottage of Cheſnuts.

TAKE ſome large Cheſnuts, peel them, put them in a Paſty-pan with Fire under and over, put them in the Oven, peel off the under Skin, and ſet them a boiling in good Broth; put in a Stew-pan about Half a Pound of Veal, a few Slices of Ham, ſome ſliced Carrot and Onion; ſet them on a Stove, to ſweat, till they ſtick to the Pan, without burning, and moiſten them with good Broth: You muſt have ſome Carcaſſes of Partridges, or Pheaſants, ready pounded; take the Meat out of your Stew-pan with a Skimmer, put in your pounded Carcaſſes, and obſerve that your Broth be well taſted; put in a little of your Cullis, and ſtrain it through a Strainer; afterwards put it into a little Pot, or Sauce-pan, and keep it hot. Pare off the Cruſts of a *French* Rowl, and put them in a Stew-pan; put ſome good Broth to your Cruſts, and let them ſimmer a while over the Stove, but take Care there be no Fat; when enough, put them in your Soup-diſh, garniſh the Rim with Cheſnuts, put on your Pottage two large Pigeons, or two Partridges, with your Cullis over them, and ſerve it hot.

A Pottage of forced Soles.

TAKE ſome freſh Soles, ſcrape and waſh them clean; if they be ſmall, take two, to be forced and laid over the Diſh; if large, one

one will ſuffice: The Soles you deſign to force, take them neatly by the Side of the Head, preſs the upper Part of it to its own Fleſh and then turn it; make your Force-meat of the White of a Fowl, a little blanched Bacon, a little Beef-ſewet, Muſhrooms, Parſley and young Onions, ſeaſoned with Pepper, Salt, ſweet Herbs, and fine Spices, three or four Yolks of Eggs, a Piece of boiled Ham the Bigneſs of an Egg, and ſome Crums of Bread boiled in good Milk; mince all well together, pound them in a Mortar, and ſtuff your Soles with this Force-meat: After they are ſtuffed, take a Patty-pan, cover the Bottom with Slices of fat Bacon, and lay your Soles upon the Bacon; pour ſome melted Butter upon them, and drudge them with Crums of Bread; ſet them a baking in the Oven, and make them take a fine Colour; fry three or four Soles, cut them in thin Slices, and garniſh the Rim of your Diſh with them, as neatly as you can; take a *French* Rowl, take off the Cruſt, and put it in a Stew-pan; ſtrain ſome good Broth upon the Cruſt, and let it ſimmer over the Stove, till it be ſoft; then put it in your Soup-diſh, and cover it with a white Cullis, made the Queen's Way, or ſome good Veal-broth, and your Soles over it, to be ſerved hot.

Peaſe-pottage, the Citizens Way.

TAKE ſome green Peaſe ſhelled, put the great ones a-part, to make your Soup with, and do it, in this Manner: Take great Peaſe, blanch them with the Green of a young Onion and a little Parſley; let them take only one Boil, or two at moſt; then pound them in a Mortar, and put in ſome Crums of Bread ſoaked in good Broth; when they are all pounded, ſtrain them well, and make your Soup ſomewhat thick. Your ſmalleſt Peaſe you muſt put in a Stew-pan, with a little Bacon; toſs up your Peaſe in this, adding ſome good Broth, Parſley, ſmall Onions, and a little Savory: When your Peaſe are enough, pour your green Soup upon them; add alſo the Hearts of ſome Cabbage, and Lettuce cut in Slices, before you put in your ſmall Peaſe. All being well ſeaſoned, cut the Cruſts of ſome *French* Rowls, and ſtrain to them ſome good Broth, as uſual; let it ſimmer a while over the Stove; when done, put it in your Soup-diſh, with ſome green Soup over it, and lay your Fowls handſomely on your Soup. Garniſh your Diſh with Lettuce forced or unforced, with Cucumbers, or middling Bacon, juſt as you think proper; then put in the reſt of your Soup and ſmall Peaſe, and ſerve your Diſh hot.

Another Sort of Peaſe-pottage.

TAKE ſome large green Peaſe and put them in a Stew-pan, with a little melted Bacon or Butter, ſome Chibbols and Parſley; ſtew them over a Stove with a ſlow Fire; when they are enough, pound them in a Mortar: Take a Piece of Veal and a Piece of Ham, cut them in ſmall Slices, to be laid on the Bottom of your Stew pan with an Onion, a few Carrots and Parſnips; cover it, and ſet it a ſweating on a Stove; when the Veal begins to ſtick to the Stew-pan, and grow brown, put to it ſome good Broth, and

Crums

Crums of Bread of the Bigneſs of an Egg, with two or three Muſhrooms; let it go on ſoftly with a ſlow Fire: When enough, take it out, and put in the Peaſe that are ready pounded; then ſtrain the Whole through a Strainer, paſs a few Peaſe, with a little Bacon that is melted, or Butter that is in a Stew-pan, and put to it ſome good Broth, with a Bunch of ſweet Herbs, and the Soup of your green Peaſe; ſoak the Cruſts of two *French* Rowls, as uſual, in ſome good Broth; put your Cruſts in a Soup-diſh, as uſual, and your Fowl, which you muſt have ready, upon them; garniſh the Rim of your Diſh with Slices of middling boiled Bacon, and let your Soup be of a good Reliſh, but not too thick; put it in your Soup-diſh, and ſerve it very hot.

WE uſe a great many of theſe and other Peaſe-ſoups in their Seaſons, ſuch as thoſe of Lambs Heads, Ducks, young Geeſe, forced Chickens, Turkies, *&c.* which ſhould be prepared in Pots by themſelves, with good Broth. The Garniſhes are as the Seaſons ſerve, ſuch as Aſparagus, forced Lettuces, or Cucumbers. Out of the Pea-ſeaſon you may make your Pottage with old Peaſe, which are excellent, and garniſh with Ducks or Chitterlings: It is eaſy enough to regulate this Point. As for *Lent* Peaſe-pottages, we prepare them with drawn Butter, and ſoak the Cruſt of *French* Rowls, as uſual, in *Lent* Broth: You will find the Method of doing it in the Article of the *Lent Pottages*, at the Beginning.

To make a Pottage of Ducks and Turneps.

TAKE a Duck, draw and truſs it very neatly, blanch it, and put a Piece of Beef in a Stew-pan, with a Piece of Mutton, and your Duck; ſet all a doing ſlowly over the Stove; when your Pottage begins to ſtick to the Stew-pan, pour ſome good Broth into it; then take out your Meat, ſtrain your Broth, and put it in a Pot with ſome Turneps, Carrots, and Onions; then put your Pot on the Fire, and make it boil gently; in the mean Time, cut ſome Turneps in the Form of Dice, or in any other Form you pleaſe, to be thrown upon your Pottage; then blanch them, put them in a ſmall Pot of very good Broth, and let them boil, till they be enough: As ſoon as you are ready to ſerve, take off the Cruſts of a *French* Rowl, put them in a Stew-pan, ſtrain ſome good Broth upon them, without Fat, and let them ſimmer over the Stove, till they be tender; when they are enough, put them in your Soup-diſh, garniſh the Rim of it with Turneps ready for that Purpoſe; then put in your Duck and the remaining Turneps cut into ſmall Dice, fill up your Soup-diſh, and ſerve it hot; but be ſure it be well taſted.

YOUNG Geeſe, Teals, Knuckles of Roe-bucks and wild Boars, may be ſerved in the like Pottages of Turneps; as likewiſe Wood-pigeons, and other Pigeons.

To make a Pottage of Partridges with Cabbage.

DRAW and truſs ſome Partridges, lard them with large Lardoons of Bacon well ſeaſon'd; if you think fit, get a ſmall Leg of Mutton, a Piece of Veal, and a Piece of Beef; put all together in a Stew-

a Stew-pan, and put it over the Stove; when it ſticks a little to the Pan, but be ſure it don't burn, put to it ſome good Broth; then put your Meat into a Pot, ſtrain your Broth to it, and put in your Partridges tied up with Packthread; add ſome blanched Cabbages, tied up alſo in Parcels, a Piece of Ham, and a Piece of Cervelas, ſome ſmall Carrots, Onions, and a Mignonette. Take Half a Dozen Grains of white Pepper, two Cloves of Garlick, and a Pinch of Coriander-ſeed, tie them all up in a Strainer-cloth, and put them into your Pottage; when your Pottage is enough, and the Time of ſerving draws near, take a *French* Rowl, cut off the Cruſts, and put them into a Stew-pan; ſtrain ſome Broth from your Pottage upon them, and take Care there be no Fat; then put your Cruſts over the Stove, to ſimmer gently; afterwards put them in your Soup-diſh, and garniſh it with Cabbage and middling Bacon; you may garniſh your Diſh, before you ſet your Cruſts a ſoaking; when your Cruſts are diſh'd, put in them your Partridges, then fill it up with the reſt of your Cabbage-broth, give it a good Reliſh, and ſerve it hot.

To make a Pottage of Partridges, the Queen's Way.

HAVING drawn, pick'd, and truſſed your Partridges, lard them with large Lardoons of Bacon, and half roaſt them; then take them off the Spit, put them into a Pot with ſome good Broth of a Piece of Beef and Veal, and ſet them a boiling over a ſlow Fire; then take a Pound or two of a Fillet of Veal, and a Piece of Ham; cut both into Pieces or Slices, garniſh the Bottom of a Stew-pan, and add an Onion or two, a few Carrots and Parſnips; ſet them a ſweating on a Stove ſlowly, and, when they begin to ſtick to the Pan, and appear brown, pour in ſome good Broth, and ſeaſon the Whole with two or three Cloves, ſome Muſhrooms, if you have any, cut into Slices, ſome Parſley, Chibbols, and ſome Crums of Bread of the Bigneſs of two Eggs; let them all ſtew together very ſlowly; when the Crums of Bread are well ſoaked, and the Veal and Ham enough, take them out of the Pan, and diſſolve the pounded Partridge in it; then ſtrain the Cullis through a Strainer, and put it into a Pot, to keep hot; then take a *French* Rowl or two, cut off the Cruſts, and put to them ſome of the ſame Broth your Partridges were boiled in; when your Cruſts are well ſoaked, put them into your Soup-diſh, and your Partridges upon them, and then your Cullis, and ſo ſerve it hot.

Another white Pottage, the Queen's Way.

TAKE ſome Partridges, draw and pick them very clean, looſen the Skin from their Breaſts as nicely as you can, without tearing it; take out the White of the Breaſt, make a little white Force-meat of it to ſtuff them with, and ſet them boiling in a little Pot of good Broth; when enough, take the Cruſts of a *French* Rowl, put them in a Stew-pan with ſome good Broth, either out of your Broth-pot, or where your Partridges were boiled, and ſet them over the Stove; when they are tender, put them in your Soup-diſh with your Partridges over them; garniſh your Pottage with Cocks-

Cocks-combs, then pour a white Cullis, made the Queen's Way, upon your Pottage, and ſerve it hot. You'll find the Manner of making white Cullis, the Queen's Way, in the Chapter of *Cullisſes*.

A Pottage of forced Quails and Partridges.

DRAW and truſs your Quails very neatly, force them with a Force-meat made of a white Capon, Beef, Marrow, and raw Yolks of Eggs; ſeaſon them with Salt, white Pepper, and fine Spice; then ſet them a doing in an earthen or other Pot, with ſome good Broth, and a Bunch of ſweet Herbs; when they are enough, take them off the Fire, and put them on hot Cinders, to keep them hot; make a Cullis in this Manner: Take a Piece of Veal and a Piece of Ham, cut them in Slices, and garniſh the Bottom of a Stew-pan with them; add a ſliced Onion, ſome Carrots and Parſnips over it, and ſet it a ſweating over a Stove; when it begins to ſtick to the Pan, and is of a fine gold Colour, wet it with half Gravy and half Broth; a little Parſley, Chibbol, ſweet Baſil, and two or three Cloves; boil all together, and pound two or three roaſted Quails, or a Partridge, in a Mortar; when the Cullis is boiled enough, take out the Slices of Veal, Ham, and Carrots, and mix in their Room the pounded Quails, or Partridges, and ſtrain it through a Strainer; then put it into a Pot, and keep it hot; boil ſome Cruſts of *French* Rowls in good Broth, as uſual; when done, put them in your Soup-diſh, and with the Quails upon them; take Care your Cullis be well taſted, put it over your Quails, and ſerve it hot. Pottages of Partridges and Pheaſants are made the ſame Way, and that of large Pigeons alſo, without ſtuffing them with Force-meat; and you may garniſh your Diſh with Cardoons, if you pleaſe.

A Pottage of Wood-Pigeons, by Way of an Olio.

AFTER your Wood-Pigeons are truſſed, blanch them in Water, and put them in the Pot with ſome good Gravy, a Bunch of Roots, ſuch as Carrots, Turneps, Parſnips, *&c.* ſome young Onions, a Faggot of Celery, and a Bunch of ſweet Herbs; when all are boiled, prepare the Cruſts of Rowls, as uſual, in the ſame Broth your Wood-Pigeons are done in; then put the Bread in your Soup-diſh, and over it your Wood-Pigeons; garniſh the Rim of your Diſh with the Roots, pouring in good Veal-Gravy over all; then ſerve it hot: The Garniture ſhould only juſt cover the Rim of the Diſh, in order to have Room for the Soup.

You may make Uſe of Quails, or any other Fowl and Wood-Pigeons may ſerve for Cabbage-Soup, as you think fit.

An Italian *Pottage.*

IT is a Sort of Olio diſhed in ſeparate Compartments in the Middle of your Diſh, for which Purpoſe make a Croſs of Paſte; then bake it in the Oven; in the firſt Angle make a Biſque, in the ſecond a Pottage of ſmall Chickens, in the third a Pottage, the Queen's Way, with ſmall forced Loaves, and in the fourth a Pottage

tage of forced Partridges: Obſerve, that each Soup is to have its different Broth belonging to it, with different Garniture.

A Pottage of green Geeſe forced.

MAKE a Force-ment of Gooſe Liver, a Piece of Bacon, a Calf's Udder or Beef-ſewet, ſome Crums of Bread ſoaked or boil'd in Milk, and three or four Eggs; chop all together, and ſeaſon it with Pepper, Salt, ſweet Herbs, and Spices; when this is done, put the Force-meat into your Gooſe's Belly; then put it into a Pot with ſome good Broth, and ſet it a doing gradually over the Fire; then take the Cruſts of a *French* Rowl, as uſual, and put them into a Stew-pan, with ſome of the ſame Broth your Gooſe is boil'd in, and ſet your Cruſts a ſimmering and ſoaking gently over a Stove; when they are tender, put them in your Soup-diſh, and the Gooſe upon them; then put over your Gooſe a Cullis of green Peaſe (if in Seaſon) or elſe Aſparagus-tops, garniſh the Rim of your Diſh with middling Bacon, and ſerve it hot. You'll find the Manner of making this Cullis in the Chapter of *Culliſſes*.

A Pottage of Teals, or other Birds, with Muſhrooms.

GET ſome Teals, or ſuch like Birds, draw and truſs them; lard them with large Lardoons of Bacon well ſeaſon'd, then half roaſt them, take them off, and ſet them a doing in a Pot with ſome good Broth, Pepper, and Salt, and a Bunch of ſweet Herbs; when they are half done, have ſome pick'd Muſhrooms in Readineſs, cut them into ſmall Dice, and toſs them in melted Bacon, putting two good Pinches of Flour to them; your Muſhrooms being enough, put them into the Pot where your Teals are boiling, and let them all boil well together; when the Broth is enough, order the Cruſts of *French* Rowls, as uſual, put them in your Soup-diſh, and then put your Teals on the Cruſts; and, before you ſerve up, put ſome good Gravy to them, with the Juice of a Lemon; garniſh the Rim of your Diſh with Muſhrooms prepared in the following Manner: Take as many ſmall Muſhrooms as will ſerve to garniſh your Diſh, pick and waſh them, and put them in a Stew-pan, with the Juice of a Lemon, a little Salt, and ſome Broth; when they are done, garniſh the Rim of your Diſh with them, but let them be very white; another Time, you may force them for the ſame Garniture.

A Pottage of Spaniſh *Cardoons.*

TAKE a *French* Rowl or two, and, having cut off all the Cruſts, put them into a Stew-pan with ſome good Broth; let it take a Boil or two; when your Cruſts are tender, put them in your Soup-diſh, and garniſh your Diſh with Cardoons; then lay on your Cruſts two Partridges, or two Pigeons, which you muſt have ready, or elſe a little forced Loaf, and ſome Hearts of Cardoons in thin Slices over it: Pour over it ſome good Veal-gravy half thickened, let it be well taſted, and ſerve it hot. When the Veal-gravy is thus prepared, then take a Pound and a Half of a Fillet of Veal and a little Piece of Ham, cut both in Slices, and gar-

garniſh the Bottom of a large Stew-pan with it, and an Onion, a Carrot, and a Parſnip; cover it, and let it ſtew gently on a Stove: When the Liquor ſticks to the Pan, and has taken a fine Colour, put in a Piece of Butter, and drudge it lightly over with Flour; then toſs it round about ſeven or eight Times over the Stove, and put to it half good Broth and half Gravy; ſeaſon it with a white Chibbol, a little Parſley, a little ſweet Baſil, a few Muſhrooms, and Truffles, if you have any, and with two or three Cloves: Let it all boil gently, then take out the Slices of Veal, and ſtrain the reſt through a Strainer; but let it be neither too thick nor too thin: Let it be of a good Colour, and uſe it to throw on your Pottage.

A Pottage of young green Peaſe.

TAKE ſome young Peaſe, and put them into a Stew-pan with a Piece of good freſh Butter, and a Bunch of ſweet Herbs; ſeaſon them with Pepper and Salt; after which toſs them three or four Times on the Stove, put ſome good Veal-gravy to them, and let them boil very ſoftly; then take two round Loaves of about a Pound Weight, of the ſame Dough with *French* Rowls, cut them in Halves, and take out all the Crum; if the four Cruſts will go into your Diſh, uſe them all, or as many as it will contain: Put your Cruſts into a Stew-pan with a Pinch of half beaten Pepper, and a little Salt daſhed over them; then take a Spoonful of good Broth that you have a doing, and ſtrain it over your Cruſts; let them take a Boil or two, till they be tender, and immediately put your Cruſts into your Soup-diſh, put them over the Stove, and let them juſt ſtick to the Diſh, but not burn; your Peaſe being well taſted, put them upon your Cruſts, and ſerve them hot.

Cruſts with green Peaſe-Soup.

MAKE your Cruſts ſtick to the Diſh, after the uſual Manner, without burning, pour over them a green Peaſe-Cullis, and ſerve them hot. The Chapter of *Culliſſes* ſhews the Method of making this Cullis.

Cruſts with Cullis of Lentils.

MAKE your Cruſts ſtick to your Soup-diſh, as above; throw your Cullis of Lentils over them, and ſerve up hot. See the Chapter of *Culliſſes*.

A Pottage of Cruſts with Purſlane-ſtalks.

PICK your Purſlane-ſtalks very well, and blanch them in Water, like Cardoons; take them out, and ſet them a draining; put them into a Stew-pan with ſome good Veal and Ham-gravy of a middling Conſiſtence, and ſet them over a ſmall Fire: When they are done, ſee they be well taſted, and that there be Gravy enough to boil the Cruſts of your *French* Rowls for the Pottage, as uſual, and let them ſtick to the Bottom of your Soup-diſh in the Manner before mentioned, the Cruſts ſticking to your Diſh; reliſh your Purſlane-ſtalks well, and ſerve hot.

A Pot-

A Pottage of Cruſts with Cullis of Lentils.

TAKE a *French* Rowl or two, cut off the Cruſts, and put them in a Stew-pan; put ſome good Broth to your Cruſts, and ſet them over a ſlow Fire; when they are well ſoaked, put them into your Soup-diſh, put two Partridges or two Pigeons upon your Pottage, and garniſh your Soup-diſh with middling Bacon or fried Bread: Take Care your Cullis of Lentils be well taſted; fill up your Soup-diſh, and ſerve it hot. You'll find the Receipt in the Chapter of *Culliſſes*.

A Pottage of Roots.

STRAIN ſome good Broth into a Pot, and put into it a fat Capon with ſome Roots, ſuch as Carrots, Parſnips, and Parſley-Roots, all cut in long thin Slices; let all boil together, till enough; then boil the Cruſts of *French* Rowls, as uſual, in ſome of the ſame Broth your Fowl was boiled in; put them in your Soup-diſh, with your Capon upon them, garniſh the Rim of your Diſh with ſome of your boiled Roots, and, before you ſerve up, put ſome good Veal-gravy over the Whole. Follow the ſame Directions in making Pottages of Quails, Wood-pigeons, Fowls, and thoſe made with Roots.

A Pottage of Partridges with Lentils

TAKE ſome Partridges well pick'd, drawn, and truſs'd, lard them with large Lardoons of Bacon well ſeaſon'd, tie them up with Packthread, and put them into a Pot with ſome middling Bacon cut into Slices with the Sward on; then put in the Lentils, with ſome Broth, and let them boil together; then take two Pounds of Veal and a Piece of Ham, cut them into Slices, and range them at the Bottom of a Stew-pan with ſome whole Onions, Carrots, *&c.* to be laid upon your Meat; cover the Stew-pan, and put it on a Stove to ſweat: When your Meat begins to ſtick to the Pan, but before it burns, put ſome Broth to it, and let it boil ſlowly; add four Cloves, ſome Parſley, a few Muſhrooms, and two Rocamboles. When the Veal is done, take it out of the Pan, and your Lentils likewiſe, when enough; ſave ſome of them whole, to put into your Cullis; pound the Remainder in a Mortar, and ſtrain them into your Veal-gravy, to ſimmer a While in it; but take great Care to clear off all the Fat: See it be well taſted and ſtrain it through a Strainer; then put it into a little Pot, with the whole Lentils that you ſaved, and keep them hot; then take a *French* Rowl or two, taking off the Cruſts, and put them into a Stew-pan with ſome good Broth, and ſet them a ſoaking over a ſlow Stove; garniſh the Rim of your Soup-diſh with middling Bacon, as before; put the Cruſts into your Soup-diſh, and your Partridges upon them with the Cullis of Lentils, and ſerve hot.

A Pottage of forced Tortoiſes.

BOIL your Tortoiſes, according to the above Direction; then open them, and take the Fleſh out of the Shells; cut them as handſomely as poſſible; give them the Shape of a Leg of a Chicken deſign'd for a Fricaſſee: When they are all cut, put them into a

Stew-

Stew-pan with ſome Muſhrooms and Truffles, if you have any, and a Bunch of ſweet Herbs; add ſome good Veal-gravy, and let all ſimmer together over a ſlow Fire; then thicken it with a Cullis of Partridge; take *French* Bread or a Rowl, and cut off the Cruſts; put them into a Stew-pan to ſimmer in ſome good Broth, and put your Pieces of Tortoiſe handſomely on the Rim of your Diſh; pour the Cullis of Tortoiſe well reliſh'd upon your Pottage, and ſerve it hot. You may fry one of the Shells of the Tortoiſe with Butter, and put it upon your Pottage, if you think fit.

A Pottage of Gooſe Giblets.

HAVING ſcalded and cleaned your Gooſe Giblets, boil them in ſome good Broth ſeaſoned with a Bunch of ſweet Herbs and Salt; when they are boiled, cut them into Pieces, and put them in a Stew-pan; then put a white Cullis, made the Queen's Way, to them, or a green Cullis, or a Lentil Cullis, and, keeping them hot, take the Cruſts of a *French* Rowl, and put them in a Stew-pan with ſome good Broth; let them ſimmer, till they are well ſoaked and tender; put them in your Soup-diſh covered with your Gooſe Giblets; then caſt your Cullis upon them, and ſerve them hot. Obſerve the ſame Method with Giblets of other Fowl.

A Pottage of a Lamb's Head.

HAVING ſcalded your Lamb's Head and Feet, boil them with the Livers, and ſome middling Bacon, in a Pot of good Broth; then ſoak your Cruſts, as uſual, and place the Heads upon them in the Soup-diſh; garniſh it handſomely with the Livers and Feet; fry the Brains with the Yolk of an Egg and ſome Crums of Bread, and let them take a fine Colour; then put them in their Place, and upon the Whole throw a white Cullis well taſted, and ſerve it hot. You'll find the Way of making this Cullis in the Chapter of *Culliſſes*.

IN the Room of this Cullis, you may uſe a good Cullis of Peaſe, and garniſh the Pottage, as above: Another Time, make Uſe of green Peaſe, and a Cullis of the ſame, according to the Seaſon.

A Pottage without Water.

PUT into a Broth-pot, well tinned, a good Slice of a Buttock of Beef, a Part of a Leg of Mutton, and of a Fillet of Veal, one Capon, four Pigeons, and two Partridges, all the Fowls being well truſs'd, and the other Meat well beaten; put into your Pot likewiſe ſome Slices of Onions, ſome Roots, as Carrots, Parſnips, *&c.* and ſeaſon it with all Sorts of ſweet Herbs, and a little Salt; cloſe your Pot well with thick Paper and a Paſte for that Purpoſe, ſo as no Air can penetrate; clap this in another lage Pot of boiling Water, with ſome Hay in it to keep your Stew-pot ſteady. Keep it very cloſe, and let it be continually boiling in the Water, for about five or ſix Hours; after that uncover it, ſtrain from the Meat all the Liquor it yielded, and take off all the Fat.

A Pottage of Sante, *or Health, with a Fowl upon it.*

TAKE a Handful of Sorrel, three or four Hearts of Lettuces cut into five or ſix Pieces, a Handful of Purſlane, a Bunch of Cher-

vil,

vil, a few Slices of Carrot and Parſnips, a few Heads of Celery, and a Handful of green Peaſe, if in Seaſon; when all is well pick-ed and waſhed, put them in a Diſh, each Sort by itſelf; put ſome melted Bacon into a Stew-pan, and paſs all your Herbs and Roots into it, one Sort after another, obſerving what Quantity will be ſuffi-cient for your Pottage. In paſſing them, break them as ſmall as you can, the ſmaller the better; when they are paſſed; put ſome good Broth to them cleared from all the Fat; then put them into a Pot with a Slice of Ham, and let them ſtew very ſlowly before the Fire; take the Cruſts of *French* Bread, and put them in a Stew-pan with ſome good Broth, and ſet them over the Stove; when your Cruſts are tender, put them into your Soup-diſh, and your Fowl upon them.

N. B. *Garniſh your Soup-diſh, before you put in your Cruſts.*

THIS Pottage may be garniſhed with all Sorts of Greens the Sea-ſon affords. Take Care your Pottage be of a good Taſte; pour it over your Fowl, and ſerve it hot.

A Pottage of Health with Onions.

TAKE a Capon, Fowl, Chicken, or a Knuckle of Veal, pre-pared handſomely; ſoak and blanch them, and put them into cold Water; then take them out, and put them between two Cloths to dry; and, if a Fowl, pick it very clean, tie it up in a Slice of fat Bacon with Packthread, and put it to boil in your Broth-pot, or elſe with your Onions; get choice white Onions for your Uſe, about the Big-neſs of a ſmall Walnut, or leſs, cut off the two Ends, and blanch them; take a ſufficient Quantity, as near as you can, and all of a Size, to garniſh the Rim of your Diſh; when your Onions are blanch'd, pick'd, and ſkinn'd clean, put them into a little Pot with ſome good Broth, ſome Veal-gravy, and a Slice of Ham, if you have any, and let them boil ſlowly; then put them on a Sieve very gently, for Fear of breaking them, and let them drain; their Li-quor will ſerve to ſimmer the Cruſts, as uſual: Moiſten them, when you are ready to ſerve. Take Cruſts of *French* Bread, put them in-to a Stew-pan, ſtrain ſome very good Broth upon them without Fat, and well taſted, and then ſoak your Cruſts, as uſual; garniſh the Soup-diſh with your Onions, diſh your Bread with your Capon up-on it, and fill it up with the Broth your Onions were boil'd in, or with Veal-gravy, or other good Broth; and ſerve it hot.

A Pottage of forced Chickens with forced Cucumbers.

THE Chickens being forc'd and boil'd in a Pot with good Broth, pare three or four Cucumbers of a middling Size, and take all the Grains out at one End, and force them with the ſame Force-meat with your Chickens: You'll find the Way to make this Force-meat in the Chapter of *Greens in Ragout*. Then take them out, and put them into a little Pot with ſome good Broth, let them boil ſlowly, and take Care they do not break; then keep them hot by the Fire, but not to boil: Take ſome Cruſts of *French* Bread, and put them

into a Stew-pan to ſimmer with ſome good Broth; when they are tender, put them into your Soup-diſh with your Chickens over them: Garniſh the Rim of your Diſh with the forced Cucumbers cut in round Slices, throw over your Pottage ſome Veal-gravy, and ſerve it hot.

ALL theſe Chicken Soups may be made without Forcing, if you pleaſe; and that, being the plaineſt Way, is the beſt.

POTTAGES of Capons, Fowls, and Pigeons, forced or not forced, are made after the ſame Manner this Receipt directs.

To make a Pottage of Chickens with Onions, the Court *Way.*

TAKE ſome fat Chickens, draw and truſs them up very neatly, leaving them to ſoak in the Water; then blanch them, put them in cold Water, and preſs them dry between two Cloths; pick them clean, and tie a Slice of fat Bacon on the Breaſt; boil them in your Broth-pot, then take ſome Craw-fiſh, and boil them in very little Water; take the Quantity you think will garniſh your Soup-diſh, take off all the ſmall Feet, and Ends of the large ones; take off the Tails, but let them all hold to the Body of the Craw-fiſh; pick, in this Manner, as many as you want to garniſh your Soup-Diſh with: When you have enough, put them into a Stew-pan, with ſome Pepper, Salt, a ſliced Onion, Parſley, and a Spoonful of Broth; then ſet them over the Fire, till they taſte a little of the Seaſoning; pick the reſt of your Craw fiſh, and put the Tails apart; take all the Meat of the great Shells, and pound them, with the Feet and Tails. You cannot pound them too much. Make a Cullis: Take two Pounds of a Fillet of Veal, and a Piece of Ham, cut them in Slices, and garniſh the Bottom of a Stew-pan with them; put in an Onion cut into Slices, and a few Slices of Carrots and Parſnips; cover the Pan, and put it over a Stove to ſtew very ſlowly; when the Meat begins to ſtick to your Pan, but before it burn, put good Broth to it, with Cruſts and Crums of Bread, a little Parſley, a young Onion, Muſhrooms and Truffles, if you have any; let all take a Boil together, till the Slices of Veal be done; then put in the pounded Craw-fiſh, and ſtrain it through a Strainer; take Care it be not too thick: Put it into a Pot, and keep it hot. Take Care it does not boil, for Fear of turning. Take a *French* Rowl, cutting off the Cruſts, and put them into a Stew-pan with ſome good Broth; but take off all the Fat, let it be well taſted, and boil your Cruſts: Garniſh your Soup-diſh with your picked Craw-fiſh. When your Cruſts are tender, put them into your Soup-diſh, and your Chickens upon them, and then your Cullis of Craw-fiſh: Serve it hot; but be ſure it be well taſted.

MAKE a Pottage of Capons, Fowls, and Turkies, with Craw-fiſh, the ſame Way. We ſhall ſpeak of that of Pigeons, in its proper Place.

To

To make a Pottage of Chickens with Rice and Craw-fiſh.

YOU boil your Chickens, as above; but the Garniture is quite different. Take a Handful of Rice, pick it very clean, and waſh it in ſeveral Waters; then put it into a Pot, and boil it in good Broth, with Half a Dozen of live Craw-fiſh; ſtir your Rice now and then to prevent Burning, and add more Broth to it; when well taſted, and you are ready to ſerve Dinner, take out the Craw-fiſh, and put a good Cullis of Craw-fiſh in their Place. (See the Manner of making it in the Article of *Craw-fiſh and Rice Olio.*) Take your Chickens out of the Pot, and take the Slices of Bacon and range them in your Soup-diſh, putting your Rice over them. Serve them hot. Garniſh your Soup with Craw-fiſh, if you think proper: It will not make your Pottage eat better, but it is an Ornament.

POTTAGES of Capons, Fowls, and Turkies, with Rice and Craw-fiſh, are made the ſame Way as this of Chickens.

A Pottage of Chickens with Rice.

HAVING picked, blanched, and truſſed your Chickens, as above, cover them with fat Bacon, and tie them with Packthread; put them in the ſame Pot you deſign to boil your Rice in; take the Quantity of Rice you want for your Pottage, pick it very clean, and waſh it; then put it into the Pot with your Chickens, and put them into ſome good Broth to boil; be ſure to ſtir it now and then, for Fear it ſhould burn, and to add more Broth, as the former waſtes: When your Chickens are boiled enough, the Rice will be ſo too. When you are ready to ſerve Dinner, take out your Chickens and put them into your Soup-diſh: Obſerve that your Rice be well taſted, put it over your Chickens, and ſerve it hot.

YOU may make a Border of Paſte round the Rim of your Diſh, or uſe Puff-paſte cut in Triangles and baked, though Garniture be ſeldom uſed; but do as you think fit.

POTTAGE of Capons and Fowls with Rice is made after the ſame Manner.

A Pottage of ſmall forced Loaves.

TAKE eight ſmall Loaves of the Bigneſs of an Egg, and one Loaf of a Quarter of a Pound Weight of Paſte, raſp them well, and let them be of a fine Colour; open them at the Top, take out all the Crum very clean, and force them with ſome minced Partridge. [You will find the Manner of doing it in the Article of *Pottage, the* Jacobine *Way.*] Then boil your forced Loaves in good Veal-gravy; make a Ragout of Cocks-combs and Sweet-breads cut in long Pieces, and with ſliced Truffles, ſome ſmall Muſhrooms, and eight ſmall Artichoke-bottoms; paſs all theſe in a Stew-pan in melted Bacon, and put to it ſome good Veal-gravy; let it boil ſlowly: When enough, put a Cullis of Partridges to it, which is prepared as follows:

HALF roaſt a Partridge, then take it off, and pound it in a Mortar; take a Pound and an Half of a Fillet of Veal, and a Piece of Ham cut in Slices, and garniſh the Bottom of a Stew-pan, adding an Onion cut in two, and a Carrot and Parſnip alſo cut in two; cover the Stew-pan, and ſet it a ſweating, till the Liquor ſticks lightly to the Pan, but not till it burn: Drudge it with a Duſt of Flour, and give it ſeven or eight Rounds on the Stove; moiſten it with half Gravy and half Broth, and ſeaſon it with Muſhrooms and Truffles, a whole Onion, ſome Parſley, and a little ſweet Baſil; let it ſimmer for about Half an Hour very ſlowly, then take out the Slices of Veal, and put in the pounded Partridge: Strain it through a Strainer, taking Care the Cullis be not too thick; paſs it into the Stew-pan to your Ragout: Steep ſome *French* Rowls, as uſual, in half Gravy and half good Broth in your Soup diſh; lay your ſmall Loaves together handſomely and in good Order, with an Artichoke-bottom between each Loaf; garniſh the Rim with Cocks-combs and Sweet-breads cut in long Slices; let your Cullis be well taſted; fill up your Soup-diſh with the Cullis, and ſerve it hot.

A Pottage of white Profitrolles, *or* ſmall forced Loaves.

THIS Pottage is made the ſame Way as the laſt, only, in the Room of a brown Cullis, you muſt ſerve it with a white one, the *Queen*'s Way.

YOU will find the Way to make it, in the Chapter of *Culliſſes*.

A Pottage of ſmall forced Loaves *with Craw-fiſh.*

YOU muſt force your Loaves, and boil your Cruſts, the ſame Way as above; put into a Stew-pan ſome Cocks-combs and Sweet-breads, with ſome Muſhrooms, Truffles, Craw-fiſh Tails, Artichoke-bottoms, and a Bunch of ſweet Herbs; add ſome good Veal-gravy, and let it ſweat gently; take off all the Fat, and put to it a Cullis of Craw-fiſh (you will find the Way to make it, in the Article of *Chicken Pottage with Craw-fiſh*;) your Cruſts being boiled in the Diſh you intend to ſerve the Pottage up in, put the eight ſmall Loaves in Order upon your Cruſts, with the Artichoke-bottoms between each Loaf; garniſh the Rim of your Diſh with Cocks-combs and Sweet-breads cut in long Pieces: Obſerve that your Ragout and Cullis of Craw-fiſh be well taſted, and not too thick; throw it on your Pottage, and ſerve it hot.

A Pottage of Quails, Partridges, or Pigeons in ſmall forced Loaves.

TAKE ſome Quails and boil them in a Braiſe: Paſs ſome Cocks-combs, Sweet-breads, Artichoke-bottoms, Muſhrooms, and Truffles in a little melted Bacon, and wet them with Veal-gravy; then take off all the Fat very clean, and bind it with a Cullis of Partridge, as is directed above, in the *Pottage of ſmall forced Loaves.*

Loaves. Take your Quails off the Braiſe, drain them a little, and throw them into your Ragout; then put each of them into a ſmall Loaf emptied for that Purpoſe, together with a little of the Ragout; let them ſimmer a little in Veal-gravy; ſoak your Cruſts in the Soup-diſh you intend to ſerve in, with half Gravy and half Broth; put your Loaves in Order upon your Cruſts, with an Artichoke bottom between two; garniſh the Rim of your Diſh with Cocks-combs and Sweet-breads, with ſmall Muſhrooms forced: Obſerve that your Ragout and Cullis be well taſted; throw them on your Pottage, and ſerve it hot.

SMALL forced Loaves of Partridges, Turtle-doves, and ſmall Pigeons are done the ſame Way.

THOUGH theſe Pottages of ſmall forced Loaves be ſeldom uſed, I would, however, juſt mention ſome of them in this Place, that may ſerve in large Entertainments.

Another Pottage of ſmall forced Loaves.

TO conſiſt of ſix Loaves, three forced with Ham, and three others with Capon, garniſh with ſmall *Scotch* Collops of Veal glazed, a Rim of Cocks-combs, and a Ragout of Muſhrooms, Artichoke-bottoms, Ends of Aſparagus, all paſſed in a Stew-pan, with ſome good Veal-gravy a little thickened: Your Pottage being ready to ſerve, throw on your Ragout, and ſerve it hot.

A Pottage of forced Pigeons with brown Onions.

TAKE ſome large Pigeons, pick, draw, and truſs them well, looſen the Skin off the Breaſt with your Finger, and force them with a Force-meat thus: Take ſome white Fleſh of Fowls, or elſe a Peace of Veal with a little Bacon and Calf's Udder blanched and ſeaſoned with Pepper, Salt, ſweet Herbs, and Spices; a few Muſhrooms, Truffles, Parſley, and young Onions; three or four Yolks of raw Eggs, and a few Crums of Bread boiled in Cream: Mince all well together, and pound them in a Mortar; force your Pigeons with this Force-meat, ſtop the Vent of your Pigeons with a Skewer, and blanch them, leaving them but a Moment in the boiling Water; pick them clean over again, and ſet them a boiling in a Pot of good Broth. Take ſome ſmall round Onions, cut off the Ends, and blanch them in Water; then peel them, and put them into a Pot with good Broth, and Veal-gravy, and ſet them a boiling; when boiled, take them out very carefully, for Fear of breaking them, and put them into a Sieve to drain: Take a *French* Rowl, cut off the Cruſt, and put it into a Stew-pan, and put to your Cruſt the Broth your Onions were boiled in, and ſet them to ſoak and ſimmer; when tender, put them in your Soup-diſh with your forced Pigeons upon them, and garniſh your Diſh with the Onions; fill up your Soup-diſh with Veal-gravy, and ſee that it be well taſted; ſerve it hot. If you would have a Binding, inſtead of Veal-gravy, bind it with clear Cullis of Veal and Ham.

POTTAGE of Turkies with Onions is made the ſame Way as the laſt.

A Pot-

A Pottage of Parmeſan *Cheeſe.*

TAKE ſmall raſped Loaves of the Bigneſs of a middling Onion well raſped, dip them in a little melted Butter, and drudge them with *Parmeſan* Cheeſe; put them in the Oven to take a fine Colour; boil ſome Cruſts of *French* Rowls, as uſual, in a Stew-pan with good Broth; when tender, put them into your Soup-diſh, and put over your Cruſts ſome minced Partridge, and over that ſome raſped *Parmeſan* Cheeſe, and put this likewiſe into the Oven to take a fine Gold-colour; take all out and garniſh the Diſh with the little Loaves; you muſt have a large one done after the ſame Manner, and forced with minced Partridge, to put in the Middle of your Diſh. Serve it hot.

A Pottage of Partridges.

YOUR Partridges being picked, drawn, truſſed, and ſcalded, lard them with middling Lards of Bacon well ſeaſoned, and half roaſt them; then take them off, and put them into a Pot with a Bundle of Roots, ſome Onions, and ſome good Broth; ſet them a boiling. Make a Cullis after this Manner: Take a Pound or two of a Fillet of Veal, and a Piece of Ham, cut them in Slices, to garniſh the Bottom of a Stew-pan, ſlice an Onion, Carrot, and Parſnip, and put the whole covered up over a ſlow Fire; when the Liquor ſticks to the Pan, without burning, put in a little Piece of Butter, and a Duſt of Flour; toſs that ſeven or eight Times over the Stove, wet it with half Gravy and half Broth, and put in ſome Cruſts of Bread, a little Parſley, a Chibbol, Muſhrooms, Truffles, and a very little ſweet Baſil, and let all ſimmer together; pound roaſted Partridges; the Cullis being enough, take out the Slices of Veal, and put in the Partridges; ſtrain it through a Strainer, and put it into a Pot and keep it hot; boil ſome Cruſts of *French* Rowls in the Soup-diſh you intend to ſerve it in, or in a Stew-pan, with the Liquor that your Partridges were boiled in: When tender, lay them in your Soup-diſh, and lay your Partridges handſomely upon them; ſee that your Cullis be well taſted, pour it upon your Pottage, and ſerve it hot.

A Pottage of a Turkey with Endive.

DRAW, truſs, and blanch your Turkey, wipe it dry, and pick it clean; tie it up in a large Slice of fat Bacon, and put it into a Pot with ſome good Broth, and a Handful of ſhred Endive, and ſet it a boiling; take more Endive and blanch it in boiling Water; then take it out and put it in cold Water, drain the Water from it very dry, tie it up in a Bundle, and boil it with your Turkey, or in your Broth-pot. Take a *French* Rowl, cut off the Cruſt, and put it into a Stew-pan with the Broth your Turkey was boiled in; having firſt ſtrained it, and taken off the Fat very clean, the Cruſt being tender, put it into your Soup-diſh with the Turkey over it; garniſh the Rim of the Diſh neatly with the Endive; pour on ſome Veal-gravy; ſerve it hot and well taſted. Pottage of Turkey with Celery is made the ſame Way.

WE make alſo Pottage of Capons, Fowls, and Chickens, with Endive and Celery, the ſame Way as above.

A Pottage of a Capon forced with Oiſters.

TAKE a fat Capon, draw and truſs it for Boiling, paſs your Finger between the Skin and Fleſh of the Breaſt, cut the Breaſt out, and bone it; put the Fleſh on the Dreſſer with a little Beef-ſewet, ſome Bacon and ſome raw Ham, Muſhrooms, Truffles, Parſley, and chopped Onions; ſeaſon it with Pepper, Salt, ſweet Herbs, Spices, three Yolks of raw Eggs, and ſome Crums of Bread boiled in Milk; mince all well together, and pound it in a Mortar; force your Capon with this Force-meat; you may add, if you pleaſe, a Ragout of Oyſters; tie cloſe up both Ends to preſerve the Force-meat, roll it up in a Slice of Bacon tied with Packthread, and then make a Braiſe after this Manner: Put ſome Slices of fat Bacon in a Pot, with Slices of Veal, and put in your Capon; ſeaſon it with Salt, Pepper, and Slices of Lemon, a little ſweet Baſil, ſome Cloves, with Slices of Onions, Carrots, and Parſnips; cover the Whole with Slices of fat Bacon, and Slices of Veal; put to it ſome Broth, and ſet it a boiling very ſlowly; then prepare ſome Veal-gravy, with a Binding after this Manner: Take a Stew-pan, and put in about a Pound, or a Pound and a half of Fillet of Veal ſliced, with ſome Slices of Ham, Onions cut in four Pieces, and a Carrot cut in four; cover your Stew-pan, and let it ſweat on a Stove, till it begins to ſtick to the Stew-pan, without burning: That done, take out all the Meat, and put in a Piece of good freſh Butter, with a Handful of Flour, more or leſs, according to the Quantity of Cullis you make; give it a fine Colour, keeping it ſtirring with a wooden Spoon; then wet it ſufficiently with good Broth, put in all your Meat again, and ſeaſon it with Cloves, a little ſweet Baſil, and ſome Slices of Lemon; take off all the Fat very clean, and be ſure obſerve it be well taſted; ſo ſtrain it through a ſilk Sieve, and put in a Veſſel to keep it hot. Then blanch ſome good Oyſters in a Stew-pan over the Fire; being blanched and well cleaned, put them in your thickened Veal-gravy; take Care your Oyſters do not boil; take a *French* Rowl, cut off the Cruſt, and put it into a Stew-pan with ſome clear Broth ſtrained upon it; then put it over the Stove to ſoak or ſimmer, and, when it is well ſoaked, put it into your Soup-diſh; take out your Capon and drain it, and having taken off the Slice of Bacon, put it on your Cruſt, take ſome of the Oyſters out of your Veal-Gravy, and garniſh the Rim of your Soup-diſh with them; then put on your Capon the Veal-gravy thickened, and the reſt of the Oyſters, and ſerve them hot.

ANOTHER Time, in the Room of the Veal-gravy thickened, make Uſe of a Cullis of Craw-fiſh, if you have any; you may alſo ſerve Cruſt done the Oyſter Way, with a Cullis the ſame as aforeſaid, and make your Bread ſtick to the Bottom of your Soup-diſh, that they may hold well, and throw over it the Cullis and the Oyſters.

Cruſts with Cullis of forced Cray-fiſh.

TAKE a round Loaf of a Pound Weight, cut it in two, take out the Crum, put the Cruſt into a Stew-pan with ſome good Broth, as uſual, and put it on the Stove to ſoak, till tender; then put it in your Soup-diſh, then put your Soup-diſh on the Stove, covered with a Gravy-pan; when it ſticks to the Diſh, but before they burn, throw over it a Cullis of Craw-fiſh, and ſerve it hot: You'll find the Way to make this Cullis, in the Chapter of *Culliſſes*, and in ſeveral other Articles of *Pottages*.

Cruſts with Cullis of Partridges.

MAKE the Cruſt ſtick to your Diſh as above mention'd, throw a Cullis of Partridges upon it, and ſerve it hot.

YOU'LL find the Manner of making this Cullis, in the Chapter of *Culliſſes*.

Cruſts with Muſhrooms.

TAKE ſome Muſhrooms, paſs them in a Stew-pan with a little melted Bacon, wet them with a little Veal-gravy, and let them ſimmer a while; when enough boil'd, take off all the Fat very clean, and bind them with a Cullis of Partridges (you'll find the Way to make it in the Chapter of *Culliſſes*); take a round Soup-loaf of about a Pound Weight, cut it in two, take out all the Crum, and put the Cruſt in a large Stew-pan with a Spoonful of Broth; put it directly in your Soup-diſh on the Stove, and let them ſtick to the Diſh, but not burn; when they ſtick, throw over them your Muſhrooms, and ſerve them hot.

Cruſts with Truffles.

TAKE ſome Truffles and pare them very neatly, cut them in Slices, put them in a Stew-pan with a little Veal-gravy, and let them ſimmer ſlowly; being done, bind them with a Cullis made of Veal and Ham, take a round Pottage-loaf, about a Pound Weight, cut it in two, and take out the Crum; put the Cruſt in a Stew-pan, and over it a Ladle of boiling Broth taken out of the Broth pot; put it directly in your Soup-diſh over the Stove, and let it ſtick to it, but not burn; when they ſtick to your Diſh, throw on it your Truffles, and the reſt of your Ragout, and ſerve them hot.

Cruſts with Morells.

CUT your Morells in Halves, and waſh them in ſeveral Waters, to free them from Sand; drain them well, paſs them in a Stew-pan with a little melted Bacon, and moiſten them with a little Broth; put in a Bunch of ſweet Herbs, and let them boil gently; take a round Pottage-loaf about a Pound Weight, cut it in two, put the Cruſt only into a large Stew-pan, ſtrain on it a Ladle of Broth taken out of your Broth-pot, put it directly into your Soup diſh, and make it ſimmer, till they ſtick to it, moiſtening it every now and then; keep it as whole as poſſible you can, without cracking or breaking; moiſten it with the Broth that you boil'd your Morells in, at the ſame Time putting your Morells upon it; then add a Cullis, made the *Queen*'s Way, and ſerve is hot.

hot. You'll find the Way of making this Cullis, in the Chapter of *Culliſſes.*

Cruſts with Aſparagus-Tops.

TAKE ſome Aſparagus, cut off but the Green of them, blanch them, and put them into a little Pot with ſome Broth; put them to boil, and bind them with a Cullis of Veal and Ham; take the Cruſt of a round Pottage-loaf about a Pound Weight, cut it, put it into a Stew-pan, pour over it a Ladle of Broth, and range them directly in your Soup-diſh; then put your Diſh on the Stove, and make your Cruſt ſtick to the Diſh, but let them not burn; moiſten it now and then with a little Broth to keep it whole; when they ſtick to your Soup-diſh, throw on them your Aſparagus with their Gravy, and ſerve them hot.

Cruſts with Parmeſan *Cheeſe, the* Piedmont *Way.*

TAKE a round Pottage-loaf about a Pound Weight, unraſped, cut it in two, and take out Part of the Crum; put it into a Stew-pan, and ſtrain to it a Ladle of Broth out of the Broth-pot; put it directly in a Patty-pan, drudge them with raſped *Parmeſan* Cheeſe, and ſet it in the Oven to take a Colour; garniſh the Bottom of your Soup-diſh with Slices of Crum of Bread cut very thin, and powder them with raſped *Parmeſan* Cheeſe; pour upon it a little Veal-gravy, and let it ſtick a little to your Diſh; your Cruſt having taken a good Colour in the Oven, put it into your Soup-diſh, fill it up with a good Veal-gravy, and ſerve it hot.

Bain-Marie, *or* Mary's *Bath.*

TAKE three Pounds of Buttock of Beef, three Pounds of Fillet of Veal, and a Pound of Leg of Mutton, the Whole without its Fat, with a Capon and a Partridge; take an earthen Pot big enough to hold all this Meat; ſcald this earthen Pot, before you uſe it, then put into it the Meat aforeſaid, and ſeaſon it with an Onion ſtuck with two Cloves, and a little Salt; pour into it three Pints of Water, cover the Pot with its Cover, and ſtop it cloſe all round with Paſte and Paper, to keep in the Steam. Put on the Fire a large Kettle of Water, and ſet it a boiling; then put your earthen Pot into this Kettle, and keep ſome Water always boiling ready to put into the Kettle; as the other waſtes, keep always filling it ſo, for the Space of five Hours; after which take it off and open it, and ſtrain the Broth through a Sieve or a Napkin; let it ſettle, and take off all the Fat very clean. This is uſed for ſick People, or to ſoak Cruſts in for Pottages; and, when you have a Mind to do it with Rice, you need only fill the Belly of the Capon with Rice pick'd very clean, and do it the ſame Way as above-mentioned.

A Broth to be taken in the Morning for Breakfaſt.

IS made of a Piece of Buttock of Beef, a Scrag-end of Mutton, the bloody Part of a Neck of Veal, and what other Meat you think proper, with two Chickens; your Chickens being boil'd, you pound the white Fleſh in a Mortar with Crums of Bread ſoak'd in Broth; and, all being well taſted, you ſtrain it through a Strainer

ner for to put on your boiled Cruſt with the Broth that you have ready made.

YOU will find the particular Broths uſed for Pottages of Health, and others, in their proper Places. What is here mention'd is for ſick People, adapted to their Purpoſe only.

A Broth for Conſuming.

PUT a Leg of Mutton (without the Fat) in an earthen Pot, with a Capon, a Fillet of Veal, a Slice of Beef, a roaſted Partridge, and three Quarts of Water; make it boil very ſoftly, till it be reduced to Half, and ſqueeſe it well through a Cloth. This Reſtorative may be found among the Pottages, under the Title of *A Pottage without Water.*

Veal Water.

YOU muſt cut a Fillet of Veal in very thin Slices, and boil them in an earthen Pot full of Water very ſlowly; when they have boiled one whole Hour, ſtrain the Water through a Cloth without ſqueeſing the Meat; you may add to it Barley-water, or ſweet Almond-milk with Sugar, in order to make it better.

Chicken Water.

PUT three or four Chickens to boil in a Pot with ſome Water, and make them boil two Hours very ſlowly; when they are boiled, ſtrain the Broth through a Cloth; you may add to it ſome Bugloſs, Borage, Endive, and other cooling Herbs, according to the Neceſſity of Perſons, and Phyſicians Advice; this Water purges gently, and is a Cooler.

Capon Water.

BOIL a Capon very ſlowly in an earthen Pot with three Quarts of Water; your Capon being boil'd, and the Water waſted to five Pints, take it out, without ſqueeſing it. This Water fattens, in particular, if you boil ſome peeled Barley along with it.

A Broth, the Auvergne *Way.*

PUT in an earthen Pot well glaz'd, or in a ſilver Kettle, about ſix Pounds of Slices of Fillet of Beef without Fat, three Pounds of a Fillet of Veal, and a blanch'd Neck of Mutton. The Whole being ſkimm'd, put it on a moderate Fire to boil ſlowly, ſeaſon it with a little Salt, three or four Onions, a Couple of Cloves, three or four Carrots cut in four, and three or four Turneps; put to it half a Hen, or a whole one; while it boils, take off the Fat now and then; let it boil ſlowly to make it of an Amber Colour; let not your Pot be too big, and let the Broth be boiled away to three Quarts. Your Meat being done, and your Broth reliſhing, ſtrain it through a Sieve into a glazed earthen Pot, and keep it in a cool Place. This Broth is very good for thoſe who have no Appetite; you may make Uſe of this Broth for a ſmall Soup, or to make Panada's with, boiling ſome Crums of Bread with the white Fleſh of a Fowl pounded, and then ſtrain the Whole through a Sieve. The Duke of *Bouillon* made Uſe of this Broth, in his Sickneſs.

Pottage, the Citizens Way.

PUT in an earthen Pot four Pounds of Beef, and ſkim it; ſeaſon it with Salt, ſome Cloves, half a dozen Carrots, as many Onions, and three or four Stalks of Celery, making with their Hearts a Bunch; put them in your Soup; waſh the Remainder tied up in a Bunch, and put it directly in your Pot; then put in it a little Leg of Veal, or other Meat, with a ſmall Neck of Mutton, all your Meat together weighing about ſix Pounds; then put the Hearts of your Celery into the Pot, and let the Whole boil ſlowly, putting the Pot before the Fire, that your Broth may boil only on one Side; you may add two or three Lettuces tied together. Your Meat being done, and your Broth reliſhing, ſoak ſome Bread in it, and place on the Top the Hearts of the Celery, with ſome Onions and Bits of Carrots. Another Time, you may boil in another ſmall earthen Pot a Handful of Sorrel, with ſome Endive, Chervil, and Lettuces; make Uſe of theſe Things to put over your Soup. Take Care that your firſt Pot be not too large, otherwiſe your Soup will not be reliſhing.

Advertiſement.

THE following Broths are all Phyſical, and to be uſed only in Caſe of Neceſſity, or by Direction of an able Phyſician: The Author does not pretend to give theſe Receipts of them, as his own Invention, but as he often made them himſelf, purſuant to the Directions of learned Phyſicians; he thought therefore, that theſe Receipts would be very acceptable to thoſe who are Strangers to them, eſpecially ſince a Doctor's Preſcription does not always lead us to the exact Method of placing every particular Ingredient, nor even hint at the Way of ordering them; neither does he think himſelf anſwerable for their ill Succeſs, and wrong Application through Ignorance, Chance, or wrong and imprudent Directions: But confining himſelf intirely within the Bounds of the Kitchen, which is his only Province, he thinks he has done his Part, by teaching how to make the ſaid ſeveral Sorts of Broths; and, if he mentions ſome Indiſpoſitions and Sickneſſes in which they may be uſed, it is, becauſe he has been an Eye-witneſs to their good Effect on the like Occaſions; and ſome Phyſical Treatiſes are full of ſuch Preſcriptions; but Books of that Nature are not ſuppoſed to be within the Reach of a Cook; and ſuch, as are unacquainted with that Faculty, may think themſelves obliged to him, who furniſhes them with Means of being cured without them.

A Sort of Pottage which the Poor may make, inſtead of Meat Broth.

TAKE four Ounces of ground Barley, Oatmeal, or pounded Rice, with an Ounce of Harts-horn Shavings; put all into a Gallon of boiling Water, and let it infuſe over a ſlow Fire, till it be ſufficiently ſwell'd; let it boil to a perfect Coction, and ſtrain it, while it is warm, through a Sieve; add three Ounces of common Honey to it (the whiteſt is beſt) and ſkim it carefully: You may likewiſe mix a Dozen or two of Almonds with it, either ſweet or bitter, peeled or pounded; or, inſtead of Honey, you may take two

two Ounces of Sugar, and as much of freſh Butter. You may alſo put the Yolk of an Egg in it, a little grated Nutmeg, or ſome Pepper: Or elſe you may boil a few ſweet Herbs with it, *viz.* Thyme, Sage, Winter Savory, with ſome white Onions and a little Salt. The Poor may alſo make a wholſome Pottage, by mixing one or two Yolks of Eggs in a Pint of boiling Water, with a little Honey or Sugar, and two or three Spoonfuls of Wine.

To make a Pottage for one or two Perſons.

TAKE four Handfuls of Pot-herbs, pick'd, waſh'd, and cut ſmall, two or three Onions cut ſmall likewiſe, three or four Leeks, Half an Ounce of freſh Butter or Bacon, four Spoonfuls either of fine Flour, pounded Rice, Oatmeal, or peel'd Barley, a Dram of Salt, and a little Pepper; boil the Whole in three Quarts of Water, which muſt be reduced to a Pint and a Half, and kept for Uſe. You may make, at the ſame Time, Pottage enough for three or four Days.

To make Pottage enough for fifty Poor for a little Money.

TAKE two or three Pounds either of ſalt Butter, Sewet, or Bacon; let them be melted in a Kettle big enough to hold both your melted Bacon or Butter, *&c.* and your Herbs: When this Fat or Butter is coloured and hot enough, throw in an Handful of ſuch Pot-herbs and Roots as are in Seaſon, *viz.* Sorrel, Beets, Lettuce, Chervil, Endive, Cabbage, Leeks, Turneps, Cucumbers, Pumpkins, *&c.* all in due Quantities; and, when they are picked, waſhed, and cut ſmall, put them into the Kettle, and ſtir it often to make it boil; then put in ſix Gallons of boiling Water, ſeaſoned with Half a Pound of Salt, and Half an Ounce of Pepper; let the Kettle boil about a Quarter of an Hour, more or leſs, and your Broth will be done. If you have a Mind to put either Peaſe, Beans, Lentils, Rice, Oatmeal, or peeled Barley, *&c.* into this Broth, take Half a Buſhel of any of them, which muſt be ground, after it has been dried in the Oven. This Pulſe, being ground or pounded in a Mortar, is done in a Quarter of an Hour like Pap; but, when it is boiled whole, the Doing of it requires more Time and Trouble. To make this Broth the more reliſhing, put a little Garlick, Chibbols, and Shalots into it; and, to make it more nouriſhing, add two Bullocks Hearts, or one of the Livers well chopped.

As ſoon as this Broth is thick enough, and whilſt it is boiling, put five and twenty Pounds of Bread cut in ſmall Bits into it.

THE hotter this Sort of Broth is eaten, the more nouriſhing and ſtrengthening, but the Bread ſhould boil in the Broth no longer than a Minute. A large Copper, built upon a Stove, would be beſt for the Purpoſe; for then the third Part of Wood, or Coals, will ſuffice; but, if that Conveniency cannot be procured, this Sort of Broth may, however, be made in a large Kettle.

The

The Diſtribution of the Broth.

GET a Ladle that will contain about Half a Pint, give a Pint and Half of this Broth at Dinner, and as much at Supper, to each poor Perſon that is above fifteen. The Expence of each Perſon's Share of this Broth will come to about two Pence.

Another Sort of Broth for the Poor when ſick, or healthy.

TAKE a Pound of freſh Butter, or ſalt Butter, brown it in a Frying-pan, add a Pound of fine Flour, and keep it ſtirring, till the Flour is brown; then pour it into four Gallons of boiling Water, let it boil together about Half a Quarter of an Hour, then take it off, and keep it in a ſtone Pot. Here you have enough for a great many Diſhes of Broth. If you will make but one Diſhful for an old Perſon, Half an Ounce of Butter, and as much of fine Flour, will do; for a Child take but half the Quantity.

THIS Broth is given to a Patient, every third or fourth Hour, as other Broth.

FOR healthy People, boil a ſufficient Quantity of Onions, or of other Pot-herbs, Roots, and Pulſe in four Gallons of Water; cut them all very ſmall, that they may boil the eaſier. Before you put in the Flour and Butter fried together, your Onions or Roots muſt be quite done, and then pepper and ſalt your Broth; mix ſome Yolks of Eggs with it, if you can afford them. You may alſo make Broth with Bread ſoaked in it, adding a Daſh of Vinegar, or ſome Spoonfuls of Wine. There is no Nouriſhment more proper than this for poor People, or Soldiers. You may likewiſe give ſome of this Broth (but without Vinegar) to Children, inſtead of Pap. This Broth is to be made every Day in Summer, and every other Day in Winter; when you take ſome out, ſtir it with a Ladle, that it may be the better mixed.

Lent *Broth.*

LENT Broths are generally made with Water, Onions, Leeks, Lentils, Herbs, Roots, and Pumpkins; ſome put Fiſh, Frogs, and Craw-fiſh into theſe Broths, which may be alſo dreſſed after the Manner of fine Pottages.

MILK Pottage is well known by every one; but, to make it more palatable, beſides Salt, put a little grated Nutmeg into it, with ſome bitter Almonds, one or two Cherry-bay-leaves, and a Spoonful of double diſtilled Orange-flower Water.

As Cow Milk does not agree with every one's Conſtitution, and ſcours and curdles in the Stomach, make Uſe of Almond-milk; put wheaten Bread into theſe Broths, but no light Bread, becauſe there is too much Yeaſt in it.

A Broth for Children.

THIS Broth is prepared in a Pot made on Purpoſe, if it can be procured.

A Broth

A *Broth* au Bain Marie.

TO make this Broth, take a Pound of a Fillet of Beef, a Pound and a Half of Veal, half a Capon, or a Fowl not too fat, with an Onion ſtuck with Cloves; let all boil together over a ſlow Fire, with Water enough, till it boils away to a thin Jelly, ſo as to be neither too thick nor too thin.

TAKE Care to give none of this Broth to Children, unleſs it be made the ſame Day, eſpecially in Summer; keep it in a Stone-pot, or in a Gally-pot, in a cool and dry Place; skim off the Fat, before you uſe it.

Panada's for Children.

TAKE the Crum of ſtale Bread, crumble it ſmall upon a Napkin, or, inſtead of this, take raſped Cruſts of Bread enough to make a Panada, and add the Yolk of a new laid Egg, if you think fit; Children will find their Panada more reliſhing than their ordinary Broth or Pap. Inſtead of Bread, you may take pounded Rice boiled in Water. This Panada muſt be pretty thin; and, to make it the more nouriſhing or purgative, when the Child's Body is coſtive, add a Spoonful of good Oil.

A Panada for thoſe who are either recovering their Health, or have loſt their Appetite.

PUT a Spoonful of good Broth into a Stew-pan, with a Piece of white Bread as big as Half an Egg, which muſt be well ſoaked; then pound the White of a Capon, or a Fowl; when pounded, put it to your Bread, and ſtrain it through a Sieve; but take Care your Panada be neither too thick nor too thin.

A Panada with Oatmeal.

TAKE one or two Ounces of good Oatmeal, put it in luke-warm Water, ſhift the Water often, and skim off the Flower; put the Remainder of it in the Bottom of an earthen Pot over the Fire; let it boil gently in a Pint and a Half of Water, till it is half boiled away, then take it off, and ſtrain it off immediately.

IF the Panada, ſo boiled, be too thick, put a little Water to it; but, if too thin, boil it a little more, add a little Sugar, and a Spoonful of white Wine.

YOU may make another Sort of Broth with leſs Trouble and Charge, in this Manner: Beat up the Yolks of two new laid Eggs, with the fourth Part of a Porringer of good Broth, and let it be done (*au bain marie*) after the ſame Manner as Eggs with Milk, without ſtirring it, whilſt it boils. This may be given to Children, by putting in ſome thin Slices of Bread.

A cooling and medicinal Broth.

EVERY one knows that Broth is nothing but the Juice of Meat and Herbs made in boiling Water, and is the moſt proper, and, in a Manner, the only Food in Fevers, and other Diſeaſes that are attended with a Fever, that do not allow of more ſolid Nouriſhment, and require ſome particular Sorts of Broth.

HAVING

HAVING choſen the Meat you deſign for your Broth, boil it with a ſufficient Quantity of Water in an earthen Pot, which is put over a quick Fire; when your Broth is well skimmed, leſſen the Fire, that the Flame may not reach the Top of the Pot. If you are obliged to put any Herbs, or Roots, in your Broth, waſh them well, having firſt picked the Herbs, and cut and ſcraped the Roots.

BROTH is commonly ſuppoſed to be enough, when the Water is boiled half away.

As ſoon as you take your Broth off, ſtrain it together with the Meat, ſqueeſing it, more or leſs, according to the Neceſſity of making it either ſtrong or weak; then put it into a Stone-pot, or Galley-pot, and keep it in a cool and dry Place: Whenever you have Occaſion to give ſome of it to a Patient, warm it if poſſible, *au bain marie*, that is, in luke-warm Water.

THE Roots, Herbs, Flowers, Fruits, or Seeds, uſed for cooling-broth, are the Leaves of Borage, Bugloſs, Lettuce, Beet, Purſlane, Chervil, Pimpernel, white Endive, Sorrel, Dandelion, wild Endive, Lung-wort, Hops, Agrimony, Cowſlip, Violet, Periwinkle, Nettle, Fumitory, Elder-tops, Seeds of Pumpkins and Cucumber.

WHEN ſeveral Sorts of Herbs, or Roots, are required for ſome Sorts of Broth, in a Seaſon when they cannot be procured without great Difficulty, uſe ſuch as you can eaſily get, and increaſe the Quantity, in Proportion to thoſe that are wanting.

IN ſhort, among the great Number of Plants which are uſed for Broth, you are often obliged to have Skill in chuſing thoſe that are moſt efficacious for Indiſpoſitions or Diſeaſes, to which a preſent Remedy is wanted.

A cooling Broth with Veal.

TAKE half a Pound of Veal cut in Slices, and a Chicken, with a Handful of four or five Sorts of the Plants before mentioned, which are to be picked, waſhed, and cut very ſmall; let them all be boiled in three Pints of Water, till they are half boiled away; then take it off the Fire, ſtrain them off, as before, and make them ſerve twice. The moſt common Effect of this Sort of Broth, is to moiſten and to cool. It is of great Uſe in ſuch Diſeaſes as proceed either from Heat or Drought.

Chicken-Water.

FILL a Chicken skinned and drawn, with an Ounce and a Half of the four cold Seeds peeled and a little bruiſed; put them into a varniſhed earthen Pot, pour over them three Quarts of Water, let them boil over a ſlow Fire, till your Water is reduced to a Quart, and then ſtrain it ſlightly through a Sieve. Let the Water ſettle, ſtrain it off again, and keep it in an earthen Veſſel, to be uſed on Occaſion.

THIS Chicken-Water cools and moderates the Heat in a Fever; it is therefore given to drink in Agues and Fevers, in the Intervals of drinking Broth. This Water is very proper in hot and burning

burning Fevers, Inflammations of the Lungs and Stranguries; and likewiſe for ſuch Patients as are of a weak Conſtitution, and are inclinable to be thirſty.

Pectoral Chicken Broth.

TAKE a Chicken, draw it, bruiſe and ſlat it; then put into the Jelly an Ounce of the four cold Seeds a little bruiſed, Half an Ounce of peeled Barley, as much Rice, and a little double refined Sugar; let all boil over a ſlow Fire in three Quarts of Water, which, when boiled to Half, muſt be ſtrained off ſlightly.

Cooling Broths with a Calf's Liver.

TAKE a freſh Calf's Liver; take out the Gall, and add a Calf's Heart to it, if you think fit, which is to be cut in Slices, and well waſhed; let them boil in two Quarts of Water; which, when boiled to Half, is to be taken off and ſtrained through a Sieve, without ſqueeſing it; this is to ſerve twice or thrice.

IN the Spring or Autumn, when Herbs have moſt Strength, you may ſtick the Liver, before you boil it, with Plants, ſuch as Leaves of wild Endive, Harts-tongue, Chervil, Pimpernel, Creſſes, or the like. This Sort of Broth is very good for thoſe that are in Fevers, either burning or malignant, *&c.* with frequent and inveterate Vomitings, Heavineſs and Weakneſs of Stomach; for this Broth will quickly paſs through, and will not lie heavy on the Stomach; it likewiſe purifies and ſweetens the Blood, and makes it circulate.

SOME of this Broth is taken in the Morning faſting; and then four Hours after Dinner, to be continued for a Month.

A moiſtening and cooling Broth with Herbs.

TAKE ſome Leaves of Sorrel, Beet, Lettuce, Purſlane, and Chervil, two large Handfuls of each, pick, waſh, and cut them all ſmall, let them boil with a Cruſt of Bread, and two Drams of freſh Butter in two Pints of Water, which, when half boiled away, is to be taken off and ſtrained through a Sieve; and if it be required to keep the Body open, as ſoon as it boils, add the Herbs before-mentioned, with two Drams of Cream of Tartar.

THIS Broth is to be taken for twelve or fourteen Days, taking a Purge firſt, another about a Week after, and one after the Whole is uſed.

Broth of Craw-fiſh to ſweeten the Blood.

TAKE a Chicken (the Fat of which muſt be taken off) and Half a Pound of Veal cut into Slices, with eight Claws, and as many Craw-fiſh Tails waſhed, and pounded in a marble Mortar; add to theſe ſome Lettuces, Purſlane, Chervil, and white Endive, a Handful of each, pick'd, waſh'd, and cut ſmall: Let all boil together in three Pints of Water, till it is reduced to a Pint and a Half; ſtrain it off, while it is hot, and make it ſerve twice. The Fat is not to be taken off, becauſe that, which ſwims upon this Broth, is only the oily Juice of the Craw-fiſh, in which its Efficacy conſiſts.

Viper

Viper Broth to purify the Blood.

GET a Chicken, taking off the Fat, as before, ſome Pimpernel, Endive, Chervil, and Lettuces, a Handful of each, pick'd, waſh'd, and cut ſmall; put a Viper to theſe, which you muſt ſkin alive, and cut into Bits; after you have taken off the Head and Tail, take out the Entrails, reſerving only the Heart and Liver. Let all be boiled in three Pints of Water, till Half is boiled away; then take it off, ſtrain it through a Sieve, and make it ſerve twice. It is taken faſting every Morning, for fourteen Days, taking a Purge at firſt, and one at laſt. When the Blood requires to be purified more efficaciouſly, you may, inſtead of cooling Herbs, make uſe of Half a Dram of vulnerary Herbs of all Sorts well mix'd, as they come from *Switzerland*.

Red Broth very proper in Diſtempers, where opening Remedies are preſcrib'd, as in the Obſtructions of the Reins and Bladder, according to the Preſcriptions of Phyſicians.

TAKE Graſs-roots of Straw-berry Plants, Dandelion, wild Endive, Agrimony, Sorrel, and Bugloſs, a Handful of each pick'd and waſh'd; beat theſe Roots with the Handle of a Knife, to get out the Hearts and Strings; then cut them ſmall, and let them boil for Half an Hour in a Pot with ſix Pints of Water; add to theſe Ingredients ſome Leaves of Hops, Agrimony, Borage, Bugloſs, Pimpernel, Dandelion, Spinage, Sorrel, wild Endive waſh'd and cut ſmall with ſome Purſlane, and the ſeveral Sorts of Maiden-hair, Half a Handful of each; let them all boil for a Quarter of an Hour; then take off the Pot, and, when your Broth is cold, let it run through a Sieve without ſtraining, and keep it in a Bottle well cork'd, in a cool and dry Place: Half a Spoonful of this Sort of Broth is taken in the Morning faſting, with the ſame Quantity of Veal and Chicken-broth, without Salt. The Patient may take ſome Glaſſes of this opening Liquor, at any other Time of the Day.

A Broth, with a Calf's Pluck, againſt Pains in the Breaſt or Lungs.

TAKE the freſheſt Calf's Pluck you can get, cut it into Slices, ſhift it through ſeveral Waters, as alſo ſome Leaves of Ground Ivy, Colts-foot, Periwinkle, and red Cabbage, Half a Handful of each, with two Pippins, or *Calville* Apples, par'd and cut into Slices; let all be boiled, as uſual, and put a Dram of brown Sugar-candy diſſolv'd in every Porringer of Broth.

You may add to the Calf's Pluck Half a Dozen of Craw-fiſh boil'd in Water, and pounded in a marble Mortar, having firſt taken out the Gall. If the Pain in the Breaſt or Lungs is attended with a Looſeneſs, and the Patient wants Nouriſhment, put alternately, in each Porringer of Broth, the Yolk of a new laid Egg. You may, inſtead of the Calf's Pluck, make this Broth with a Pound of a Buttock of Beef. The Taking of this Broth muſt be

continued for a Month or ſix Weeks, and a Purge may be taken in the mean Time, if needful.

As for thoſe Patients whoſe Blood is vitiated, without being in a Fever, they muſt make uſe of Fumitory and Scurvy-Graſs, or Vulnerary Herbs from *Switzerland*.

To make this Broth the more efficacious, put the Pot over luke-warm Water, and pound ſome Bits of a Viper; ſtrain the Juice out of it, to mix with the other Ingredients: If you cannot get live Vipers, take a Dram of their Powder.

THESE Sorts of Broth are very uſeful, immediately after a Fit of an Apoplexy and Palſy; as alſo in curing the Itch, Eryſipelas, Morphew, Boils, *&c.*

A Broth for an obſtinate Head-ach.

TAKE Half a Pound of Veal cut into Slices, ſome Leaves of Betony, Balm-gentle, and Elder-tops, a large Handful of each; as alſo ſome Roots of wild Endive and Dandelion, Half a Handful of each, with the Claws and the Tails of eight Craw-fiſhes waſh'd and pounded. Let all be boil'd in three Pints of Water, which muſt be boil'd to Half: Take it off, and ſtrain it through a Sieve.

A bitter Broth againſt Diſtempers in the Stomach, and Vomiting.

TAKE ſome Heads of little Century, Wormwood, St. *John*'s-wort, ſome Flowers of Camomile, and Leaves of Carduus Benedictus, Harts-tongue, and Fluellin, with ſome bitter Orange-peel, and Roots of Gentian; dry all theſe in a ſhady Place; cut them very ſmall, and keep them well mix'd together in a tin Box: When you are diſpoſed to make Uſe of them for Broth, take a Pound of Veal, or a Chicken beat flat, and let the Whole boil together in three Pints of Water, till it be half boil'd away; then let it run through a Sieve without Straining, and make it ſerve twice.

THIS Sort of Broth is to be uſed in the Morning faſting, and three or four Hours after Dinner, for fourteen Days or three Weeks, taking ſome Purge at firſt and at laſt.

Another Sort of Broth, with a Calf's Pluck, againſt Pains in the Breaſt or the Lungs.

TAKE a freſh Calf's Pluck, as directed before, with ſome Jubarbs, Sebeſtes, Dates, Figs, Jar-raiſins, Half an Ounce of each, and the ſame Quantity of the ſeveral Sorts of Maiden-hair, which are the Adianthum, Spleen-wort, Harts-tongue, and Polypode; let all boil in three Pints of Water, till boil'd away to half the Quantity; then take it off, ſtrain it through a Sieve, and make it ſerve twice.

Chicken Broth againſt Pains in the Breaſt or Lungs.

TAKE a Chicken ſtuffed with a Dozen of Jubarbs, and as many Sebeſtes, with Flowers of Colts-foot, Leaves of Lung-wort, Harts-tongue, Borage, and Bugloſs, a Handful of each: Let the Whole be boiled together, till it be half boiled away. When your Patient is ready to take it, mix with this Broth twenty Grains of Sulphur-ſalt.

Broths, with Snails and Frogs, againſt a dry Cough.

TAKE a Dozen of Vine or Garden Snails, and the hind Legs of two Dozen of Frogs; let them have two or three Boils, to take off the Skim, and pound them in a marble Mortar; take alſo the White of four Leeks, or Half a Dozen good Turneps, which you muſt ſcrape and cut ſmall, with a ſmall Handful of peeled Barley. Let the Whole boil in two Pints of Water, till boiled away to one: Then let it run through a Sieve, without ſtraining it, and make it ſerve twice: Before you give it to your Patient, put ten or twelve Grains of pounded Saffron into the Porringer. This Sort of Broth is taken faſting in the Morning, and three or four Hours after Supper, for a Month or ſix Weeks, taking ſome Purge, when requiſite.

A Broth againſt Obſtructions in the Meſentery, Liver, and Spleen.

TAKE a Pound of a Fillet of Veal cut in Slices, ſome Roots of wild Patience, wild Endive, Leaves of Chervil, Pimpernel, Agrimony, Harts-tongue, and Creſſes, half a Handful of each, picked, waſhed, and cut ſmall; add a Dram of pounded Rhubarb, a Dram of Wormwood Salt, and an Ounce of Steel Filings waſhed in warm Water to cleanſe it, then tie it up, but not too tightly. Let the Whole boil together in three Pints of Water, which muſt be boiled away to half the Quantity. Then take it off, and throw away the Filings; ſtrain off the Broth ſlightly, and let it ſerve twice.

A Porringer of this Broth is to be taken faſting every Morning, and another Porringer three or four Hours after Dinner, for a Month: The Patient is alſo to take a Purge at firſt, another about ten Days after, and one at laſt.

A Broth againſt Vapours.

TAKE ſome Leaves of Mallows, Marſhmallows, Betony, Mercury Herb, Mugwort, and Sorrel, a Handful of each; pick, waſh, and cut them ſmall, and let them boil in three Pints of Water to half the Quantity; make it ſerve twice. Your Patient is to uſe this Broth in the ſame Manner with thoſe mentioned before, to be taken in the Morning.

A natural Broth of Craw-fiſh to purify the Blood.

BOIL about a Pound of a Fillet of Veal in a ſmall earthen Pot or Kettle, with two Pints of Water, and more, if you deſign to make your Broth thin, or a greater Quantity than a Porringer full: Your Fillet of Veal being enough, pound Half a Dozen of live Craw-fiſh; after they are well pounded, put them into a Stew-pan, with your Veal-broth, and let it have a Boil or two; ſtrain it through a ſilk Sieve, and ſerve it up hot. Take Care the Broth be not too much ſalted.

Creſſes Broth.

PUT about a Pound of a Fillet of Veal in a ſmall Kettle, with two or four Pints of Water; ſkim it, let it boil ſlowly,

till Half be boiled away; then take two Handfuls of Watercreſſes well waſhed, and chop them into your Broth; let them have three or four Boils; then ſtrain the Whole through a ſilk Sieve, and ſerve it up hot. At another Time, you may pound your Creſſes to make your Broth look greener, and be more cooling.

Chervil Broth.

DRESS this Broth in the ſame Manner with the laſt; but, inſtead of Creſſes, take ſome Chervil with a little Borage, and it will be very cooling.

Another Sort of Chervil Broth.

INSTEAD of boiling your Chervil, pound it, and take about a Glaſs of its Juice; mix it with your Broth, whilſt it is hot, but not boiling, leſt the Juice loſe its Taſte and Quality. This Broth is very cooling, though it does not look pleaſing to the Eye, by reaſon of its Greenneſs; but it has more Vertue in the Spring, to ſweeten and purify the Blood, than in any other Seaſon.

A Broth of wild Endive.

MAKE this Broth, with a Fillet of Veal, as before; put in two Handfuls of wild Endive, let it have a Boil, then ſtrain it off, and ſerve it up hot.

A Scorſonera Broth.

THIS Broth is made like that before, but, inſtead of wild Endive, take a Dozen of Scornoſera Heads, which you muſt boil with the Veal. This Broth is very good for the Stomach.

Turnep Broth againſt a Cold.

PUT in a ſmall earthen Pot Half a Dozen of Turneps pared and cut in Bits, with four Pints of Water, which muſt boil away to two; ſtrain well off the Turneps with their Liquor; into which put about an Ounce and a Half of Sugar; let it have three or four Boils, skim off the Scum of the Sugar to make it clear, and ſtrain it again through a ſilk Sieve. This Broth is to be taken very warm every Evening, and likewiſe in the Morning, if you think fit.

A ſtrengthening Broth to warm the Blood of elderly and weak People.

GET about two hundred Sparrows ready picked and drawn, without Waſhing, and a Leg of the beſt Mutton you can get; having firſt taken off the Fat, cut it into ſmall Bits: Take an earthen Pot well glazed, with a cloſe Lid; put your Sparrows into it with ſome Bits of Mutton, mixed with a Handful of wild Endive, as much Borage, Chervil, and Pimpernel chopped ſmall, with a Dram of Amber, three or four Cloves, and a Quarter of an Ounce of Salt: Cover the Pot with Paſte round the Lid or Maſtick, twiſt it with Hay from Top to Bottom, and put your Pot, for forty Days, in Horſe-dung, three Feet deep over, under, and round it; after which Time, take out your Pot, and ſqueeſe the

the Meat and Herbs together through a Sieve or clean Napkin, to draw the Subſtance out of them, which you muſt put into a glaſs or earthen Veſſel glazed, and keep in a cool Place. When you make Uſe of this ſtrengthening Broth, warm no more of it than the Quantity you deſign to take. Thoſe, who are indiſpoſed, may take ſome in the Morning, and in the Day Time, in the Evening at the moſt convenient Hours: This Broth is proper for raw cold Stomachs.

BUT as it is not enough to have, hitherto, ſhewn the Way of making all Sorts of Broth, which may be conveniently uſed at all Times, and in all Places, it is proper, for the Benefit of the Public, to give Directions for making Broth for thoſe that travel into foreign Countries, and particularly for thoſe that are at Sea, or lead a military Life, or are ſhut up in a Town that is beſieged, or in Places infeſted with the Plague, and are deprived of all Commerce or Communication with their Neighbours; and where it is almoſt impoſſible for any one to find Neceſſaries for making Broth, at a Time they are in the greateſt Want of them. We will therefore exhibit, in this Place, the Compoſition of a Sort of portable Cakes made with the Juice of Meat, with which Broth may be conveniently made, at all Times and Places.

The Way of making Broth-Cakes, which may be conveniently carried Abroad, and preſerved above a Year.

TAKE a Quarter of a large Bullock, a whole Calf, or Part of it only, according to its Bigneſs, two Sheep, and two Dozen of old Hens or Cocks, or a Dozen of Turkies picked, drawn, and ſquaſhed with the Calf, and put them all into a large Copper with the Calf's Feet and Sheep-trotters ſcalded and cleaned, firſt taking off all the Fat: Add to the Decoction twelve or fifteen Pounds of Harts-horn Shavings, which muſt be boiled a-part and ſtrained off, whilſt hot. Then pour over the Whole four Pailfuls of Spring Water; cover the Copper cloſe; ſtop it round with ſome Paſte, put ſixteen Pound Weight upon it; boil it without Skimming, on a ſlow Fire, for ſix Hours or more, till the Whole be ſufficiently boiled, which is known by the Bones coming off eaſily: Then take out the large Bones, leaving the reſt a ſtewing; and, when done enough, take out your Meat quickly, and mince it immediately; then put it in a large hot Preſs, covered with Iron, to ſqueeſe out all the Gravy: This done, pour the extracted Gravy into the Copper, where the Broth remained, and preſently ſtrain the Whole together through a hair Sieve, to take away the Filthineſs; then let it cool, and take off the Fat.

SEASON this Broth immediately, with a moderate Quantity of Salt, pounded white Pepper and Cloves; ſet it on to boil again, ſtir it continually, till it turns brown Jelly (when poured into a Plate) as thick as thick Honey. Then take it off, let it be half cold, and pour it directly into ſome glazed earthen Veſſels which are long and flat, and not exceeding three Inches in Depth.

As ſoon as it is quite cold, let it be dried, either in a hot Copper Oven, or in another Oven; after the Bread is taken out, take Care your Broth does not burn nor parch. It muſt be as ſtiff as Glue, ſo that it may be eaſily broken with your Hands, and make your Cakes of it, each weighing an Ounce or two, which you muſt keep in glaſs Bottles in a Box or Barrel well cloſed in a cool and dry Place, to be uſed when Occaſion requires. Theſe Cakes, when diſſolved, are very reliſhing, and may be uſed either for ordinary Broth or Soups.

WHEN you have Occaſion to uſe this Broth, diſſolve in a Pint of Water an Ounce and a Half, or two Ounces of theſe Cakes, according to the Strength you deſign to make your Broth of; this Broth, made with Cakes, muſt be uſed, after the ſame Manner with that made of freſh Meat. By a ſmall Quantity made of this Broth, you may eaſily know what Cakes are required for a larger.

You may give theſe Cakes the Taſte of either Turneps, Onions, Chervil, Celery, Leeks, *&c.* boiling ſome of them with your Meat, to make your Cakes the more palatable. The Lovers of Herbs may uſe theſe Cakes to make Broth, when they are travelling, and have neither Time nor Convenience of getting the neceſſary Ingredients.

The Manner of making a little Quantity of Broth in Cakes.

PUT ten or twelve Pounds of Beef in a glazed earthen Pot, ſkim it, and put in a Cock or an old Hen, two or three Pounds of a Leg of Veal, or a Calf's Foot; ſeaſon the Whole with whole white Pepper, Cloves, and Mace, a ſmall Quantity of each; let your Meat boil ſlowly, about eight or ten Hours; and then ſtrain your Broth through a Sieve or a Napkin, to extract all the Gravy of your Meat; then take off the Fat, and let the Broth ſettle till next Day; after which, put it again into an earthen Pot, and let it ſtew, till it be as thick as Syrup. This being done, put it into an earthen Diſh, and let it dry thoroughly on hot Cinders or Sand, or in an Oven moderately hot. Inſtead of an earthen Diſh, you may take Tin Patty-pans, ſquare or round, of the Bigneſs of Half-a-Crown; your Preparation being ſtiff, take it out of the Diſh or Patty-pans, put it into a Hair Sieve, and in a Place that is always warm; be careful to turn it now and then; when it is dreſſed, put it in a Tin Box, with Paper between every two Cakes; keep them in a dry Place. When you make Uſe of theſe Cakes, boil ſome Water; and, when boiling, put in as many as you think fit, according to the Quantity of Broth you deſign to make. One Cake is enough for a Porringer of Broth.

CHAP.

CHAP. II.

Of Gravy, Cullis, Sauce, and Salpicon.

The Manner of making Gravy.

TAKE clean Beef, in Proportion to the Quantity of Gravy you intend to make, and cut it into Slices; take a Stew-pan, place in it your Slices, and put in Beef, according to the Quantity of Gravy you will make: Put in a couple of Onions cut in Halves, and a couple of Carrots cut in two; then cover your Stewpan, and put it over the Fire to ſweat brown very gently, till it begins to ſtick to the Pan; being pretty clammy, moiſten it with good Broth, till you ſee it pretty brown; ſeaſon it with Parſley, green Onions, a Crum of ſweet Baſil and Cloves, and let in ſtew ſoftly; skim off the Fat; when it is done enough, ſtrain it off, and you may uſe it for what you have Occaſion for.

Veal Gravy.

TAKE a Piece of Veal cut into Slices, the Quantity according to the Gravy you will make; place them in a Stew-pan, and put in a couple of Onions cut in Slices with Carrots; cover your Stew-pan, and put it over a Fire to ſweat very ſoftly, till it begins to ſtick to the Pan; but take Care not to burn it, and that it be not too deep coloured; moiſten it with good Broth, skim off the Fat of your Gravy, and ſeaſon it with Parſley, green Onions, Cloves, and a Crum of ſweet Baſil, and let it boil very ſoftly; when done, ſtrain it off, and you may uſe it, upon Occaſion, for whatever you pleaſe.

The moſt uſual Cullis.

THIS Cullis is made ſeveral Ways, which are here explained; but this firſt is reputed the beſt, and the moſt in Vogue among all thoſe that have Skill in Cookery. They take Meat according to the Quantity of Cullis they have a Mind to make: As for Example, If you treat about ten or twelve Perſons, you can take no leſs than a whole Leg of Veal to make your Cullis with, and the Nut of a Ham to make it good: Cut your Leg of Veal in Pieces the Bigneſs of your Fiſt, place them in a Stew-pan, then put in your Slices of Ham, with a couple of Carrots and Onions cut in two, and put over your Cullis cover'd; let it ſtew ſoftly at firſt, and, as it begins to be brown, take off the Cover, and turn it, to colour it on all Sides the ſame; but take Care not to burn the Meat; when it has a pretty brown Colour, moiſten your Cullis with the Broth made of Beef or other Meat; ſeaſon your Cullis with a little ſweet Baſil, ſome Cloves, and ſome Garlick. Pare a Lemon, cut it into Slices, and put it into your Cullis with ſome Muſhrooms. Put into a Stew-pan a good Lump of Butter, and ſet it over a ſlow Fire; put in it two or three Handfuls of Flour, ſtir it with a wooden Ladle, and let it take a Colour: If your Cullis be pretty brown, you muſt

put in so much Flour: Your Flour being brown, moisten it with your Cullis; then pour it very softly into your Cullis, keeping it stirring with a wooden Ladle; then let your Cullis stew softly, and skim off the Fat; put in a couple of Glasses of Champaign, or other white Wine; but take Care to keep your Cullis very thin, so that you may take the Fat well off and clarify it: To clarify it, you must put it upon a Stove that draws well, cover it close, and let it boil without Uncovering, till it boils over; then uncover it, and take off all the Fat that is round the Stew-pan; then wipe off also the Cover, and cover it again, and by that Means you will have the finest Cullis in the World, provided you follow these Rules close. If by Chance your Cullis be too pale, and you would give it a good Colour, you need only put a Bit of Sugar in a silver Dish, or Stew-pan, with a Drop of Water, set it over a Stove, and let it turn to Caramel, moistening the same with a little Broth; and then put it into your Cullis, and with a Spoon take off the Fat, till you see your Cullis be of a good Colour; and, if it is of a good Colour, Caramel needs not be put in it. When your Cullis is done, take out the Meat, and strain off your Cullis in a Sieve, or a silk Strainer, which is much better. This Cullis is proper for all Sorts of Ragouts, and to be over Fowls, put in Pies and Terrines.

Cullis, another Way.

CUT some Veal in Pieces, and place them in your Stew-pan with Slices of Ham, a couple of Carrots cut in two, and a couple of Onions; cover your Stew-pan over a gentle Fire; when the Meat begins to stick to the Bottom of your Pan, uncover it, and colour it all over, but let it not be burnt: If it is done as it should be, moisten it with Broth, and season it with sweet Herbs, Slices of Lemon, some Cloves of Garlick, and Cloves; take as much Flour as you think fit, according to the Quantity of Cullis you are to make, and mix it thin with cold Broth, or Water; then strain off your Flour into your Cullis, and put by Degrees more to it; let the Cullis stew softly and be well done; if the Colour is not deep enough, put Gravy in it; then, the Fat being well taken off, and it having a good Taste, take out the Meat, strain off your Cullis, and you may make Use of it on all Occasions.

Cullis, another Way.

CUT your Veal in Pieces, put them into your Stew-pan, with some Slices of Ham, a couple of Roots cut in two, and a couple of Onions cut into Slices; cover your Stew-pan, and let it stew softly; your Meat being of a good Colour, take it out, put a good Lump of Butter into your Stew-pan, put it over the Fire, take a wooden Ladle, and scrape off well the Brown that sticks to your Stew-pan; put in it as much Flour as you think fit, according to the Quantity of Cullis you will make; let it stew, till it be of a good Colour; then moisten it with Broth, put the Meat in again, and season it with a few sweet Herbs, Cloves of Garlick, and Lemon-slices, with some Glasses of Champaign, or other white Wine; let it stew well, and take the Fat well off; and being well done,

done, and of a good Reliſh, ſtrain it off in a Sieve, or elſe in a ſilk Strainer, and you may uſe it with all Sorts of Entries.

Another Way of making Cullis.

ORDER this Cullis like the other, having taken its Colour, as ſaid before: The Difference is, that, before you moiſten your Cullis, you put in it a good Lump of Butter, ſtir it with a wooden Ladle, and put in as much Flour as you think fit, for the Quantity of Cullis you are to make; moiſten it with good Broth, and let it ſtew well; ſeaſon it the ſame Way as the other here before mentioned; which being done, ſtrain it off, and uſe it like the other, where you think fit.

AT another Time, when your Meat begins to ſtick, and your Caramel is pretty deep coloured, take out your Meat, and put in a good Lump of Butter; then put your Stew-pan over a ſlow Fire, to take off the Brown in the Pan; put it in ſome Flour, and, when you ſee a Froth over your Flour, moiſten it with Broth, and put your Meat in again; moiſtening at laſt the ſame with Veal-gravy, and doing the ſame with other Cullis.

Cullis of Ham

IS made divers Ways; I begin with that I think beſt, according to my own and the beſt Cooks Judgment, which is ordered as follows, *viz.* Take a Stew-pan, put in it three Pounds of Veal cut like Dice; take a Ham, take off the Sward, and the Fat, cut it into Slices well ſhaped, and put them in a Stew-pan, with your Veal, a couple of Carrots cut in two, and a couple of Onions; cover your Stew-pan, and do it very gently over a ſlow Fire at firſt; and, when you ſee your Meat begin to ſtick to your Pan, uncover it, and turn your Slices of Ham, that they may take a Colour; then take out your Slices of Ham and the Veal: Put in your Stew-pan a Lump of Butter, and a little Flour, and ſtir it well with a wooden Ladle; moiſten it with good Broth, not ſalt; put in again your Meat and your Ham, and ſeaſon it with Lemon-ſlices, ſome Cloves of Garlick, and ſome Glaſſes of Champaign, or other white Wines. Go on a thickening your Cullis with the moſt uſual Cullis; skim off the Fat; when done, take out all your Meat with the Ham; ſtrain off your Eſſence in a ſilk Strainer, and uſe the ſame with all Sorts of Meat, and hot Paſtry made with Meat, or Fiſh dreſs'd with Gravy. Put again your Slices of Ham into your Eſſence, to make Uſe of them on ſeveral Occaſions, *viz.* Being cut into Dice, in putting over a Piece of Beef, or Artichoke-bottoms; and, when cut into Slices, for Chickens, young Fowls, or what you think fit.

Another Cullis of Ham.

CUT ſome Slices of Ham very thin, and order them very neatly in a Stew-pan, putting into it ſome Onions: Cover your Stew-pan, and put it over a ſlow Fire, and take Care they be not burnt; when your Slices of Ham have a Colour on one Side, turn them; then take them out of the Stew-pan, into which you put a Bit of Butter, and a Duſt of Flour, ſtirring it a Moment with a wooden Ladle,

Ladle, and moiſtening it with good Broth and Gravy; put in again your Slices of Ham, ſome Cloves of Garlick, a Glaſs of Champaign, or other Wine, with ſome Muſhrooms. Take a Lemon, pare it, cut it in Slices, and put it into your Cullis: Go on a thickening it with your uſual Cullis, and skim the Fat well off; take out your Slices of Ham, and ſtrain off your Cullis in a ſilk Strainer; then put in again your Slices of Ham; if you will, you may make Uſe of them on ſeveral Occaſions, *viz.* in putting them upon Artichokes, upon Chickens, for Side-diſhes, or in putting a Cruſt of Bread in the Bottom of the Diſh, and your Slices of Bacon over it.

Cullis, the Italian *Way.*

PUT in a Stew-pan Half a Ladle of Cullis, as much Eſſence of Ham, Half a Ladle of Gravy, and as much of Broth, three or four Onions cut in Slices, four or five Cloves of Garlick, a little beaten Coriander-ſeed, with a Lemon pared and cut into Slices, a little ſweet Baſil, Muſhrooms, and good Oil; put all over the Fire; let it ſtew a good Quarter of an Hour, take the Fat well off, let it be of a good Taſte, and you may uſe it with all Sorts of Meat and Fiſh, particularly with larded and glazed Fiſh, with Chickens, Fowls, Pigeons, Quails, Ducklings; and in ſhort, with all Sorts of tame and wild Fowl.

Cullis of Craw-fiſh.

TAKE the middling Sort of Craw-fiſh, put them over the Fire ſeaſon'd with Salt, Pepper, ſweet Herbs, and Onions cut in Slices; being done, take them out, pick them, and keep the Tails, after they are ſcalded; pound the reſt together with the Shells in a Mortar; the more they are pounded, the finer your Cullis will be: Take a Bit of Veal, the Bigneſs of a Fiſt, with a ſmall Bit of Ham, and an Onion cut in four; put it to ſweat very gently; if it ſtick but a very little to the Pan, powder it a little, moiſten it with Broth, put in it ſome Cloves, ſweet Baſil in Branches, ſome Muſhrooms, with a Lemon pared and cut in Slices; being done, skim well off the Fat; let it be of a good Taſte, then take out your Meat with a Skimmer, and go on a thickening it a little, with Eſſence of Ham; then put in your Craw-fiſh, and ſtrain it off; being ſtrained, keep it to make Uſe of it with all Sorts of a firſt Courſe, with Craw-fiſh Cullis.

Cullis of Craw-fiſh, another Way.

BOIL your Craw-fiſh for Soups; being boiled, pick them, pound your Shells to make your Cullis, take a Piece of Veal cut into Slices, put them in a Stew-pan with Slices of Ham, two or three Onions, with ſome Bits of Carrots, and put it over the Fire; let it be doing gently; being a little ſticking, moiſten it with good Broth; put in it ſome Crums of Bread uſed for Soups; your Craw-fiſh being pounded, take your Meat and Roots out of your Cullis; take off the Fat, and let it be of a good Taſte; put in your pounded Craw-fiſh, ſtrain it off, and put this into a ſmall Kettle; pick the Craw-fiſh Tails, and put them in your Cullis, keeping it hot. This Cullis may ſerve for all Sorts of Soups with

Cullis

Cullis of Craw-fiſh Tails, with thoſe of Rice, and with ſoaked Cruſts, *&c.*

Another Craw-fiſh Cullis half brown for Soups.

TAKE Craw-fiſh, waſh them, and, being boiled, pick them, and pound the Shells as much as poſſible; then take a Bit of Veal, cut into Slices, and put in a Stew-pan with Slices of Ham, Onions, and ſome Bits of Carrots; then ſet it a ſweating; being a little clammy, moiſten it with good Broth, and a little Veal-gravy; ſeaſon it with ſome Muſhrooms, Lemon-ſlices being pared, Cloves, and ſweet Herbs. Being ſtewed, take your Meat out, put in it a Ladle of your Cullis, and let it be reliſhing; take the Fat well off, put in it your pounded Shells, and ſtrain it; put it in a ſmall Kettle with your Craw-fiſh Tails picked, and keep it hot: This Cullis may be uſed with all Sorts of Soups made half brown.

White Cullis, the Queen's *Way.*

TAKE a Piece of Veal and cut it into ſmall Bits, with ſome thin Slices of Ham, and two Onions cut in four Pieces; moiſten it with Broth ſeaſoned with Muſhrooms, a Bunch of Parſley, green Onions, three Cloves, and ſo let it ſtew; being ſtewed, take out all your Meat and Roots with a Skimmer; put in a few Crums of Bread, and let it ſtew ſoftly; take the White of a Fowl, or of a couple of Chickens, and pound it in a Mortar; being well pounded, mix it in your white Cullis, but it muſt not boil, and your Cullis muſt be very white; but, if it is not white enough, you muſt pound one or two Dozen of ſweet Almonds pared and put into your Cullis; then boil a Glaſs of Milk, and put it in your Cullis; let it be of a good Taſte, and ſtrain it off; then put it in a ſmall Kettle, and keep it warm; and you may uſe it for all Sorts of white Soups, for Cruſts of Bread and white Pottages.

Green Cullis with green Peaſe.

TAKE green Peaſe, let them be done without Liquor, and take a Handful of Parſley, as much Spinage, with a Handful of green Onion-tops; blanch all theſe in boiling Water, and put them into freſh Water, take them out, ſqueeſe them well, and pound them; put into a Stew-pan a Piece of Veal cut in Dice, ſome Slices of Ham, and an Onion cut ſmall; put it over the Stove to ſtew gently; being a little clammy, moiſten it with your Soaking-broth, and let it ſtew ſoftly; put in it a Handful of green Parſley, green Onions, Cloves, and a Bunch of Savory; being ſtewed, and of a good Taſte, take out your Meat and Greens; then pound your Peaſe, and mix them with your Cullis, and with the Tops of green Onions, and ſtrain it off with a Ladle of Cullis. This Cullis may be uſed with all Sorts of Terrines with green Peaſe, Ducklings with green Peaſe-ſoup, and with all Sorts of Diſhes that are made with a green Sauce; when you ſtew green Peaſe, or Cucumbers cut into Dice in their Seaſon, put ſome of this Cullis over them.

Green

Green Cullis for Soups.

TAKE Peaſe, and boil them in a ſmall Kettle, with good Broth; take a Piece of Veal, a Bit of Ham, with an Onion, cut all together into ſmall Dice, and put them a ſweating very gently over a Fire; being a little clammy, moiſten them with your Soaking-broth, ſeaſon it, and let it ſtew ſoftly; take Parſley, the Tops of green Onions and Spinage, of each a Handful; and, after they are picked, waſhed and blanched in boiling Water, ſqueeſe them well, and pound them; then take them out of the Mortar, and pound your Peaſe. Your Meat being ſtewed, take it out of the Cullis with a Skimmer, take off the Fat from your Cullis, let it be of a good Taſte, and mix your Peaſe and the Tops of green Onions with it, and ſo ſtrain it off: This Cullis may be uſed with all Sorts of green Soups and Soup-cruſts.

Cullis of green Peaſe.

TAKE large green Peaſe, a Handful of Parſley, and green Onions; put all together a ſweating very gently in a Stew-pan with a good Lump of Butter; take a Piece of Veal, cut it into Slices, with ſome Slices of Ham; put them into a Stew-pan, with an Onion cut into four over the Fire, to ſweat very ſoftly; being a little clammy, moiſten it with your Soaking-broth, and ſeaſon it with Parſley, green Onions, Cloves, and a Branch of Savory; let it be of a good Taſte: Your Peaſe being done, pound them; being pounded, take your Meat out of your Stew pan, mix it with your Peaſe, then ſtrain it off, put it in a ſmall Kettle, and keep it warm; you muſt put the ſame over your green Soups and Soup-cruſts; boil a Handful of green Peaſe by themſelves, let them be of a good Taſte, and put them into your green Cullis.

Cullis of Partridge.

POUND roaſted Partridges; take a Piece of Veal cut into Slices with a Bit of Ham; put it together into a Stew-pan with Onions and a Carrot cut into Bits, and let it ſweat upon the Fire, till it ſticks; then moiſten it with good Broth and Gravy, ſeaſoned with a Slice of Lemon, a little ſweet Baſil, and Muſhrooms; let your Meat ſtew very ſoftly; this done, take it out with the Skimmer, and ſkim the Fat well off: Let it be of a good Taſte, and mix your Partridges with it together with a Ladle of other Cullis: Strain it off, put it in a ſmall Kettle, and you may uſe it with Soups made with Cheſnuts, with Cardes, glazed Soups, with Soups, the *Jacobine* Way, and with firſt Courſes, in making the ſame a little thicker.

Cullis of Lentils.

TAKE Lentils, pick and waſh them, then put them into a ſmall Kettle with good Broth, an Onion, a Piece of middling Bacon cut faſhionably to garniſh your Soup with, and ſet it a boiling ſoftly; take a Piece of Veal and a Piece of Ham cut into ſmall Bits; put them into a Stew-pan with an Onion, and let it

ſweat

ſweat gently over the Fire, till it grows clammy; then moiſten it with your Soaking-broth and Gravy, ſeaſon it with Parſley, ſweet Herbs, green Onions, and two or three Cloves of Garlick, and let it ſtew ſoftly; your Meat being ſtewed, and your Cullis of a good Taſte, pound your Lentils, and take out your Meat; then ſtir up your Lentils with your Cullis, and ſtrain it off: You muſt keep by you ſome whole Lentils, to put in your Cullis, ſo that it may look like a Cullis of Lentils; this Cullis may be uſed with all Sorts of ſoaked Cruſts with Lentils, in making them a little thicker.

Sauce, the Roman *Way.*

TAKE a Couple of Ladles of good Broth, a Ladle of Gravy, and Half a Ladle of Cullis of Ham; a Glaſs of Champaign, a few Coriander-ſeeds, Half a Lemon pared and cut into Slices, a Stalk of Celery cut into Bits, a little Dragon, two Cloves of Garlick, a little ſweet Baſil, and a Bay-leaf; let this Sauce be boiled ſhort to about a Ladle, and ſtrain it off in a ſilk Strainer; this Cullis is commonly uſed with Chickens, or what you pleaſe; it may alſo be uſed with all Sorts of Fowls, ſeeing the Broth palatable and not ſalted; you may take as much Broth as the Quantity of the Sauce, you will make, requires; for a firſt Courſe.

Sauce, the Italian *Way.*

CHOP ſome Muſhrooms ſmall with Parſley, green Onions, and green Truffles, if you have any; if you will make but a little Sauce, put a very little of each of theſe into a Stew-pan, ſeaſoned with Pepper, Salt, two whole Cloves of Garlick, a Glaſs of Champaign or Rheniſh, a Slice of Lemon, with the Juice of half a one, two Spoonfuls of good Oil, and two flat Ladles of Cullis or Eſſence; let all ſtew together a Moment, taking out the Lemon-ſlice and the Garlick; let it be reliſhing, and you may uſe it with either Fowls or Fiſh; if you have neither Cullis nor Eſſence, put in it a little Butter rolled in Flour, with a little Gravy. This Sauce may be uſed, without being thickened, ſeeing only it be reliſhing.

Another Sauce, the Italian *Way.*

TAKE Terragon blanched, two green Onions, two Cloves of Garlick, ſome Muſhrooms with ſome Truffles, all together cut very ſmall: Put the Whole in a Stew-pan with a Couple of Spoonfuls of good Oil; put your Stew-pan over the Fire, adding to it about Half a Glaſs of Gravy, a Glaſs of Champaign, three or four Spoonfuls of Cullis of Ham, a little Pepper, and the Juice of a Lemon: Skim off the Fat, as much as poſſible; it may ſerve for Chickens or young Fowls. Let it be of a high Reliſh, that the Lemon-juice may prevail, and ſerve it up hot.

Sauce in Ragout.

TAKE a Terragon-pimpernel of Mint, Parſley, and Green of Onions, a little of each; blanch the Whole in boiling Water, and put it into cold Water; take it out again, ſqueeſe it, and cut it very

very ſmall; then put it in a Stew-pan with a Rocambole bruiſed, a little Gravy, a little Cullis, and the Juice of Lemon, Salt, beaten Pepper, an Anchovy cut ſmall, and a little Oil; put all this a Moment over the Fire, and let it be well reliſhing. This Kind of Sauce may be uſed with all Sorts of Meat; alſo with roaſted Meat, putting it into a Saucer.

Sauce in Ragout, another Way.

TAKE the ſame Sort of Herbs, preſcribed in the Ragout above, and waſh them well; being waſhed, cut them ſmall, and pound them, putting into the Mortar a little Gravy, a couple of Rocamboles, a little Pepper, and a little Cullis; put all together into a Stew-pan, heat it, and ſtrain it off; being ſtrained off, add to it a Spoonful of Oil, keep it warm, and ſerve it up in a Saucer, with your roaſted Meat; you may alſo uſe it with Chickens, other Fowls, and Fiſh.

Sauce in Ragout, another Way.

TAKE all thoſe Sorts of Herbs, as are mentioned here before; being picked, waſhed, and blanched, put them into cold Water; then take them out again, drain and ſqueeſe them well; pound them in a Mortar; when pounded, put them in a Stew-pan with white Cullis, which is called Cullis, the *Queen*'s Way; at another Time, inſtead of Cullis, put it into a good Lump of Butter rolled in Flour, with half a Lemon cut into Dice; a little Nutmeg, an Anchovy cut ſmall, and a little Broth: Put your Stew-pan over the Fire, thicken your Sauce, and let it be of a good Taſte; this Sauce may ſerve for all Sorts of Fowls.

Sauce in Ragout, another Way.

TAKE Terragon, Mint, and Parſley; cut a little of each as ſmall as can be; put all together into a Stew-pan, with a little Gravy and Cullis; boil it a Moment, and ſeaſon it with Pepper, Salt, the Juice of a Lemon, and an Anchovy cut ſmall; you may uſe this Sauce with all Sorts of Meat.

Sauce in Ragout, the Citizen*'s Way.*

TAKE all thoſe Herbs mentioned here above, cut them very ſmall, and put them into a Diſh with a little Broth, a good Lump of Butter, and a bruiſed Rocambole; put your Diſh over the Fire, and let it boil a little; if you have any Truffles, you may put ſome in it cut ſmall, and the Juice of a Lemon. Let not the Salt prevail too much; you may make Uſe of this Sauce with all Sorts of Fowls or Fiſh. Inſtead of Butter, you may uſe Oil.

A ſweet Sauce.

TAKE a ſmall Stew-pan; put in it Vinegar, a Bay-leaf, a little Stick of Cinnamon, and ſome Sugar; let it be boiled to a ſhort Sauce; ſtrain it off, put it in a Saucer, and ſerve it up hot. Inſtead of Vinegar, you may take Wine.

A Sauce with Fennel and Gooſeberries.

TAKE young Fennel, cut it very ſmall, put it in a Stew-

pan

pan with a little Butter and Duſt of Flour, ſeaſon it with Pepper, Salt, and Nutmeg, and moiſten it with a little Gravy or Water; your Sauce being thickened, throw in it your Gooſeberries blanched: Let it be of a good Taſte, and uſe it with what you think fit: This Sauce is commonly uſed with Mackarels.

Minced Sauce.

CUT Onions, Muſhrooms, and Truffles, if you have any, very ſmall with Capers and Anchovies; put into a Stew-pan a a little Butter, with your Onion; put your Sauce-pan over a brisk Fire; give it two or three Toſſes; now put in it your Muſhrooms and Truffles, ſtrewing over them a Duſt of Flour, and moiſten them with good Gravy; then put in it your Capers and Anchovies, with a Glaſs of white Wine: Thicken your Sauce with a Spoonful of Cullis. Let it be of a good Taſte, and you may uſe it with all Diſhes with a minced Sauce.

Salpicon.

TAKE Sweet-breads of Veal blanched, cut it into ſmall Dice, two or three Slices of Ham cut in the ſame Manner, Muſhrooms and Truffles alſo cut into ſmall Dice, and ſome Slices of raw Fowls, cut likewiſe into Dice; put your Ham a ſweating in a Stew-pan, and, when coloured, put in the reſt of the Things with a Ladle of Cullis, and as much Gravy; let it ſtew ſoftly, and be of a good Taſte; uſe it every where with Diſhes dreſſed with Salpicon, and put in it ſome Lemon-juice; you may alſo put into it Artichoke-bottoms, cut into Dice.

Hot Sauce in Remoulade.

PUT into a Stew-pan ſome Onions, cut into Slices, with one or two Spoonfuls of Oil; ſet this a Moment over the Fire, and put into it ſome Gravy and Cullis, a Glaſs of Wine, two or three Cloves of Garlick, Half a Lemon cut into Slices, a little ſweet Herbs, Cloves, Capers cut ſmall, and Parſley; let it be of a good Taſte; put in it a ſmall Spoonful of Muſtard, and ſtrain it off; make Uſe of this Sauce with all Diſhes with hot Remoulade.

Sauce in Remoulade, another Way.

CUT ſmall ſome green Onions, Capers, Anchovies, and Parſley, each by itſelf upon a Plate, with a Clove of Garlick and a Crum of Shalot; put all this into a Stew-pan, together with a few ſweet Herbs, two Spoonfuls of good Oil, as much of good Muſtard, the Juice of a Lemon, with a little Cullis; ſtir all well together, and you may uſe it with all Sorts of Fowls and broiled Meat, and with roaſted Meat in a Saucer.

A thick Sauce with Pepper.

PUT into a Stew-pan Slices of Onions, Thyme, ſweet Baſil, a Bay-leaf, two or three Cloves of Garlick, a Ladle of Gravy, and as much Cullis, ſome Slices of Lemon with a Glaſs of Vinegar; put it over a Stove, let it be of a good Taſte, and take off the Fat; ſtrain it off, and ſerve it up in a Sauce with roaſted Meat;

Meat; the ſame Sauce may be uſed with all Sorts of Meat, that require a thick Pepper-ſauce; and may alſo be made without Cullis.

Caper-Sauce.

PUT in a Stew-pan ſome Cullis of Ham, with Capers, to which give three or four Chops with a Knife; ſeaſon it with Pepper and Salt, let it be reliſhing, and ſerve it up hot.

Sauce with Truffles.

TAKE Truffles, pare, waſh them in Water, and cut them ſmall; this done, put them in a Stew-pan with thin Cullis of Veal and Ham; ſeaſon it with Salt and Pepper, let it ſtew ſoftly, let it be of a good Taſte, and ſerve it up hot.

THE Sauce with Muſhrooms is made in the ſame Manner.

Onion-Sauce.

PUT into a Stew-pan ſome Veal-gravy, with a couple of Onions cut in Slices; ſeaſon it with Pepper and Salt, let it ſtew ſoftly, and then ſtrain it off; put it in a Saucer, and ſerve it up hot.

Green Onion-Sauce.

PUT in a Stew pan green Onions pared and cut ſmall, with a little of melted Bacon, ſeaſoned with a little Pepper and Salt; moiſten it with Gravy, and let it ſtew a Moment; thicken your Sauce with Cullis of Veal and Ham, let your Sauce be of a ſharp Taſte and good Reliſh, and ſerve it up hot.

Verjuice-Sauce.

BRUISE your Verjuice in its Seaſon, put it upon a Plate with Pepper and Salt, and ſerve it up cold.

Other Verjuice-Sauce.

YOUR Verjuice being pounded, take thin Cullis of Veal and Ham, put it in a Stew-pan, being hot, and put the Verjuice in it; let the Sauce be reliſhing, and ſerve it up hot.

Sauce with freſh Muſhrooms.

PARE your Muſhrooms, and mince them with a little green Onion and Parſley; put in a Stew-pan a little melted Bacon, and, having given it four or five Toſſes, moiſten it with Gravy; let it ſtew ſoftly over a ſlow Fire, Skim the Fat well off, and thicken your Sauce with Cullis of Veal and Ham; let it be reliſhing, and ſerve it up hot.

Sauce for a poor Man.

TAKE green Onions, pare and cut them very ſmall, and put them in a Sauce-boat with Pepper, Salt, and Water; ſerve it up cold.

Sauce for a poor Man with Oil.

TAKE a few green Onions and Parſley, and put them in a Saucer, with Oil, Pepper, and Salt; you may add to it a little Vinegar, and ſerve it up cold.

Sauce

Sauce with Pepper.

PUT Vinegar into a Stew-pan, with a little Veal Gravy, green Onions whole, an Onion cut in Slices, with a Slice of Lemon, ſeaſoned with Pepper and Salt; after a Boil or two, taſte it, ſtrain it off, pour it into a Saucer and ſerve it up hot.

Robert-*ſauce.*

TAKE Onions, cut them into Dice, put them in a Stew-pan with a little Butter, and keep them ſtirring; being half brown, drain off the Fat, ſtrewing ſome Flour over them; moiſten it with Gravy, and let it ſtew ſoftly upon a ſlow Fire; ſeaſon it with Pepper and Salt; then thicken it with Veal and Ham Cullis, putting in a little Muſtard; make it reliſhing, and uſe it upon Occaſion.

Ham-ſauce.

CUT three or four Slices of Ham, beat them flat, and put them a ſweating over a Stove; being clammy, ſtrew over them a little Flour, and keep them ſtirring; moiſten them with Gravy, and ſeaſon them with Pepper, and a Bunch of ſweet Herbs; let it ſtew gently; if it is not thick enough, add to it a little Cullis of Veal and Ham; let it be of a high Reliſh; ſtrain it off, and uſe it for all Sorts of white Meat roaſted.

Green Sauce.

TAKE the Graſs of Wheat, or of other Grains, and pound it in a Mortar with a Cruſt of Bread; take out the Graſs thus pounded, put it in a Sieve, and ſeaſon it with Pepper and Salt; moiſten it a little with Veal Gravy and Vinegar, ſtrain it, and ſerve it up cold with Lamb or Fowl.

Sauce for Ducks.

TAKE Veal Gravy, ſeaſon it with Pepper and Salt, put in it the Juice of two Oranges, and uſe it for Ducks and Teals.

Sauce for Snipes.

THE Snipes being roaſted, take them off, and take out the Intrails and the Liver; put them in a Stew-pan, ſquaſh them, ſeaſon them with Pepper and Salt, and moiſten them with a little red Wine; cut your Snipes into the Sauce, and, if the Sauce is not thick enough, put in it two or three Spoonfuls of Veal and Ham Cullis; put it over the Fire; when hot, let it be of a good Taſte; ſqueeſe into it the Juice of two Oranges, and ſerve it up hot.

Sauce with Mutton Gravy and Shalots.

PARE your Shalots, and cut them very ſmall; put them in a Diſh with Pepper and Salt, and Mutton Gravy or Veal Gravy; you may uſe this Sauce for Legs of Mutton, or with Fowls.

Anchovy Sauce.

WASH well two or three Anchovies, take out the Bones, cut the Anchovies ſmall, and put them in a Stew-pan, with a thin Cullis of Veal and Ham, ſeaſon'd with Pepper and Salt; let it be hot and reliſhing; you may uſe this Sauce with roaſted Meat.

A Carp Sauce.

LAY in a Stew-pan ſome Slices of Veal and Ham; then take a

Carp, ſcale it, and cut it in four or ſix Pieces; put it over your Meat, with a couple of Onions cut in four, and a Carrot cut the ſame; cover your Stew-pan, and put it over the Fire a ſtewing gently; when it begins to ſtick to the Pan like Veal Gravy, moiſten it with Broth, ſeaſon it with Cloves, ſweet Baſil, Lemon-ſlices, Cloves of Garlick, and a couple of Glaſſes of Champaign, or other white Wine; add to it a couple of Ladles of your uſual Cullis, or elſe brown ſome Flour as it were for Cullis, and put in it the Quantity required. Your Cullis being reliſhing, take out your Meat, and ſtrain off your Cullis. This Sauce may be uſed with all Sorts of Diſhes with Carp Sauce. They commonly take Carps with ſoft Roes, becauſe they make Uſe of theſe Roes, to ſhew that it is a Carp Sauce: The Sauce for Pikes is made in the ſame Manner, only they take ſome Slices of Pike, to ſhew that it is a Pike Sauce: This Sauce may be likewiſe uſed with Fowls, Chickens, *&c.*

CHAP. III.

Of Entries of Terrines on Fiſh or Fleſh Days.

A † Terrine with a Ragout.

TAKE a couple of Partridges, a couple of Rabbits, a Woodcock, half a Dozen Pigeons, half a Dozen Quails, three or four Fillets of Mutton, and a Piece of a Fillet of Beef; lard all your Meat with ſmall Cardoons well ſeaſoned; add to it a little middling Bacon cut ſmall, and let the Terrine be big enough to hold your Meat; place in it all theſe Fowls and Meat; cut the Rabbits into Pieces, but leave the other Meats whole: This done, ſeaſon it with Pepper, Salt, fine Spices, and ſome ſweet Herbs; then overlay it with Slices of Veal and Ham; cover your Terrine, and put ſome Paſte round the Cover to keep it cloſe, and bake it in an Oven, or let it ſtew over a ſlow Fire, with a good Quantity of hot Aſhes round and over it, renewing now and then your Fire, and let it ſtew about five or ſix Hours. Make a Ragout for it in the following Manner, *viz.* Take ſome Veal Sweet-breads, waſh them in ſeveral Waters, and blanch them; then put them into cold Water, cut them into Bits, and put them in a Diſh with fat Livers, Truffles, and Muſhrooms: Put the Whole into a Stew-pan with a little Bacon, moiſten it with Gravy, and let it ſtew over a ſlow Fire: It being ſtewed enough, put in it Heads of Aſparagus, if they are in Seaſon, and Bottoms of Artichokes blanched; ſkim the Fat clean off, and thicken it with a good Quantity of Cullis. Your Terrine being bak'd, take it off, and wipe it clean; take off the Paſte, open it, take out the Slices of Veal, ſkim the Fat off, and let it be well reliſhed, as alſo your Ragout, which muſt be hot; when you put it into the Terrine, then put it into a Diſh, and ſerve it up hot. Inſtead of a Terrine, you may make Uſe of a Braiſe, or bake it in an Oven.

† *Earthen Pan.*

A Ter-

A Terrine of Rumps of Mutton with Chefnuts.

TAKE Rumps of Mutton, blanch them in hot Water, cut off both Ends, and make thereof as many Parcels, three or four in a Parcel, as you have Rumps; garnifh the Bottom of a fmall Pot with Slices of Bacon and Beef, feafoned with Pepper, Salt, fine Spices, a few fweet Herbs, and an Onion cut into Slices: Put your Parcels in the Pot, and feafon them Top and Bottom alike; cover them with Slices of Beef, Veal, and Bacon, and moiften them with Broth or Veal Gravy: Cover your Pot, and let it ftew with Fire under and over, adding freth Aftes now and then; peel fome Chefnuts, and put them in a Baking-pan; put on its Cover, and let them ftew, Fire under and over, ftirring them now and then: When they are done, take off their Skin, clean them well, put them in a Stew-pan with a Cullis and Gravy, and ftew them over a flow Fire. The Mutton Rumps being ftewed, take them out, cut off the Packthread, and let them drain; then place them in the Terrine; let the Ragout of Chefnuts be reliftiing, mix it all together, and ferve it up hot for Entry.

THE Terrine of Beef Rumps with Chefnuts is dreffed, after the fame Manner as that of Mutton Rumps.

A Terrine of Mutton Rumps with Turneps.

STEW your Mutton Rumps, after the fame Manner as you do them with Chefnuts; fcrape fome Turneps, and give them what Figure you pleafe; blanch them, put them in a Stew-pan with Cullis and Gravy, and let them ftew gently; when the Turneps are ftewed, take them out of the Stew-pan, take off the Packthread, and let them drain; then place them in the Terrine, and add your Turneps to them; but let your Ragout of Turneps be well feafon'd and ferve it up hot.

THE Terrine of Beef Rumps with Turneps is dreffed, in the fame Manner as the Mutton Rumps with Turneps: Beef Rumps muft always be done in a Braife, as the Mutton Rumps.

A Terrine of Mutton Rumps, with Bacon and Cabbage.

YOUR Mutton Rumps being blanched, cut your Cabbages in two, and blanch them; when blanch'd, put them in cold Water, and fqueefe them well; put in the Bottom of a fmall Pot Slices of Bacon, Veal, and Beef feafon'd with Pepper, Salt, Cloves, with a few fweet Herbs, fome Carrots and Parfnips; then divide your Mutton Rumps into Parcels tied up with Packthread, and place them in a Pot; tie up your Cabbage alfo, and put it into the Pot. Take fome Bacon, fcrape the Sward, and clean it, cut your Bacon into fmall Slices, without taking it off the Sward; then put it into the Pot feafon'd Top and Bottom alike, and cover them with Slices of Bacon, Beef, and Veal, you may add to it a Partridge and a Piece of Ham; cover your Pot, and let it ftew with Fire under and over, renewing your Fire now and then: The Whole being ftewed, take out the Mutton Rumps, the Cabbage, and the Bacon, then place your Mutton Rumps in a Terrine; put between them fome Cabbage cut in Fillets, and fome Slices of Bacon; pour into your Terrine an Eftence of Ham, and ferve it up hot.

THE Way of making Eftence of Ham will be found in the Chapter of *Cullifes*. Terrines of Lamb Rumps are made after the fame Manner.

A Terrine of Mutton with Cucumbers.

YOUR Mutton Rumps muſt be done in a Braiſe; they being done, pour over them a Ragout of Cucumbers well ſeaſon'd, and ſerve it up hot.

THE Terrine of Beef Rumps with Cucumbers is done in the ſame Manner. For the Ragout of Cucumbers, ſee the Chapter of *Culliſſes*.

A Terrine of Griſtles of Veal with green Peaſe, the Citizens *Way.*

HAVING cut your Griſtles, waſh them well and drain them; put ſome Butter in a Stew-pan, and let it melt; then put in it your Griſtles, and toſs it up; ſeaſon them with Pepper, Salt, a Bunch of ſweet Herbs, and ſome Onions, and drudge it with a little Flour; moiſten it with a little Quantity of Gravy, and let it ſtew gently. Take the Quantity of green Peaſe you think proper, put them with your Griſtles, and let them ſtew well; when ſtewed enough, ſkim it, and thicken it with Cullis and Eſſence of Ham; let it be well reliſh'd; put it in your Terrine, and ſerve it up hot.

A Terrine of Veal Griſtles, with green Peaſe Soup, Aſparagus, and Hearts of Lettuces.

AFTER you have cut the Griſtles of Veal, ſtew them, in a Braiſe with fine Bacon. Take a Pound of Veal and a Piece of Ham cut into Slices, and put them into the Bottom of a Stew-pan, with an Onion cut in Slices, and ſome Carrots: Cover the Stew-pan, and let it ſweat over a Stove; when it begins to ſtick to the Pan, moiſten it with Broth; add to it ſome Muſhrooms, a couple of green Onions, a little ſweet Baſil, Parſley, and three or four Cloves: Let the Whole ſtew ſoftly together. Take green Peaſe, put them into a Stew-pan with Bacon or Butter, a Handful of Parſley, and as much of green Onions: Cover the Stew-pan, and put it over a ſlow Fire; take Care to ſtir it now and then, and, when they have caſt their Water, and are boil'd, pound them in a Mortar: Then take the Slices of Veal and Roots out of the Stew-pan, put your Peaſe into the Stew-pan, ſtir them well, and ſtrain them off; let it be very green. Now blanch ſome Hearts of Lettuces with Heads of Aſparagus; theſe being blanch'd, put them into cold Water; take them out again, and let them drain; then put them in a Stew-pan with a little Broth, and let them ſtew over a gentle Fire; when ſtewed, take them out, take up alſo your Griſtles of Veal and the fine Bacon, and let them drain: Place them in the Terrine, and between them lay ſome Slices of fine Bacon, with the Hearts of Lettuces and Tops of Aſparagus round it; let your Soup be well reliſh'd, pour it over them, and ſerve it up hot.

THE Terrine of Pinions, Chickens, Fowls, Ducks or Pigeons, with Peaſe Soup, is done after the ſame Manner.

A Terrine of Mutton Fillets with Cucumbers.

LARD your Fillets with good middling Bacon, and let it ſtew in a Braiſe, as before. The Fillets being ſtewed, take them out, let them drain, and place them in the Terrine; pour over them a Ragout of Cucumbers, and ſerve them up hot. You will find the Method of making the Ragout of Cucumbers in the Chapter of *Ragouts*.

THE Terrine, with Fillets of Beef with Cucumbers, is done after the ſame Manner as that of Mutton Fillets, with Cucumbers, as above.

A Terrine of Fillets of Beef with a minced Sauce.

TAKE a Fillet of Beef, lard it with thick Bacon well ſeaſon'd, and Slices of Ham; put it a ſtewing in a Braiſe; it being done, take it out, let it drain, and place it in a Terrine, with a minced Sauce over it, and ſerve it up hot.

THE Manner of making the minced Sauce is ſeen, in the Chapter of *Culliſſes*.

THE Terrine of Fillets of Mutton done in a Braiſe, with a minced Sauce, is done after the ſame Manner as that of Fillets of Beef.

Hotch-Potch.

TAKE ſome of the lower End of a Briſket of Beef, cut it into Pieces two Inches long and broad, put them into cold Water, and blanch them; when blanched, put into a Pot Slices of Beef, and the Briſket-piece, with a great many Carrots and Parſnips; then ſeaſon it with Pepper, Salt, a Bunch of ſweet Herbs, half a Dozen Onions, a Piece of Ham, and, if you think proper, a Piece of Cervelas; then cover it with Slices of Beef, moiſten it with Broth, cover the Pot, and put Fire under and over it; when done, take out the Meat and the Carrots; then put the Briſket-piece, with other Meat, into a Stew-pan, and dreſs your Carrots as neatly as you can; put them to your Meat; then ſtrain off the Broth the Briſket-pieces were boiled in, with the reſt of the Meat, ſkim it well, and let it be well ſeaſoned; if there is too much Liquor, boil it to a ſmaller Quantity; put ſome Butter in a Stew-pan, with a Handful of Flour, ſtir it with a wooden Ladle, till it is pretty brown, and moiſten it with the Broth of the Hotch-Potch; ſkim it well, let it be well taſted, put to it Parſley cut ſmall, and put it over your Griſtles of Beef and Carrots; keep it hot; being ready to ſerve up, place it in a Terrine, and ſerve it for Entry. You may ſerve it up in a Diſh as well as a Terrine; you may alſo add to it Mutton Griſtles.

A Terrine of Chickens with Cucumbers.

TAKE off the Wings of your Chickens, ſinge, pick, draw, and truſs them clean; lard them half with Bacon, and half with Ham: Then put into a ſmall Pot ſome Slices of Bacon and Veal, and your Pullets; ſeaſon them with Pepper, Salt, ſweet Baſil, and Onions; cover them at Top, and ſet them a ſtewing gently with Fire under and over: Then take half a Dozen of Cucumbers, pare them, cut them in four, give them what Figure you pleaſe, and blanch them; then put them in a Stew-pan with Gravy and Cullis, and ſo let them ſtew gently, till they are done; when done, put in it as much Cullis as is required for your Terrine; your Chickens being ſtewed, take them out to drain; place them in your Terrine with your Ragout of Cucumbers over them, and ſerve them up hot. Inſtead of this Method, you may fill your Chickens as you think proper, with Force-meat, and garniſh them with ſtuffed Cucumbers: You have the Manner of doing it in the Chapter of *Ragouts*.

A Terrine, the Bavarian *Way.*

TAKE half a Dozen of Quails all ready truſſed, four middling Pigeons, and two young Rabbits; cut off the hind Legs, and lard them with Bacon, and the Back with ſmall Bacon; cut off the Head and Flanks, and lard them likewiſe. Take an Eel cut in Pieces the Length of your Rabbits; put in your Stew-pan ſome Slices of Veal and Ham, and put in it your Quails and Legs of Rabbits, with Muſhrooms and Truffles; ſeaſon it with Pepper, Salt, ſweet Baſil, Onions, ſome Slices of Lemons, and a Couple of Glaſſes of white Wine; cover the Top and Bottom alike; cover the Stew-pan, and ſet it a ſtewing, with Fire under and over: It being half done, put in it your Pigeons, with Veal Sweet-breads, and let it ſtew, till done. Your Eels and Rabbits being larded, put a Stew-pan over the Fire, with half a Bottle of white Wine, ſeaſoned with Salt, Cloves, ſweet Baſil, and Onions cut into Slices; as ſoon as your Wine boils, put in your Eels, and let them boil a little; after that, take them out, and put in your Rabbits in a Stew-pan, with ſome Slices of Ham and Veal; moiſten them with Broth, adding to it a Couple of Onions, and ſo let them ſtew: When they are ſtewed, take them out, ſtrain the Broth through a ſilk Strainer, and put them again into your Stew-pan; then put them over the Fire, and let them ſtew till they turn to Caramel. This done, put in your Rabbits and your Eels; cover your Stew-pan, and put it upon hot Aſhes, that they may glaze, and your Eel may be quite done: Take out your Quails, Pigeons, and Rabbit-legs, and place them neatly in a Stew-pan; put the Stew-pan wherein they have been doing over the Fire, and moiſten it with a Ladle of Gravy, and as much Cullis; let it have a good Taſte; place your Quails and Pigeons, *&c.* in your Terrine, pour your Cullis over them with the Juice of a Lemon, and then your Rabbits and Eels glazed croſs-ways laid upon them, and ſerve them up hot.

A Terrine of Pinions with Muſhrooms.

PUT your Pinions a doing in a Braiſe; this done, take them out, and let them drain; then place them in the Terrine, and pour a Ragout of Muſhrooms over them; the Method of making this Ragout is in the Chapter of *Ragouts*.

THE Terrine of Pinions with Cheſnuts and Turneps, with Cucumbers and green Peaſe, is done after the ſame Manner as the Terrine of Mutton Rumps with Cheſnuts and Turneps, before mentioned.

A Terrine of Pigeons with Craw-fiſh.

PICK your Pigeons, draw and truſs them well; put them in the Bottom of a Stew-pan with ſome Slices of Bacon, and place it in your Pigeons; ſeaſon them with Pepper, Salt, ſweet Baſil, and Slices of Lemon; cover them Top and Bottom alike, and moiſten them with a Ladle of Broth; cover your Stew-pan, and put it on, with Fire under and over: Make a Ragout with Craw-fiſh Tails, Truffles, and Muſhrooms: Put all this into a Stew-pan, moiſten it with Gravy, and let it ſtew over a ſlow Fire: This done, take your Pigeons out of their Braiſe, and place them in the Terrine; thicken your Ragout with a good deal of Craw-fiſh Cullis; let it be well reliſhed, pour it into your Terrine over your Pigeons, and ſerve it up hot. You muſt take Care,

that,

that, when you have put the Cullis in the Ragout, it does not boil, leſt it turn.

THE Terrine of Chickens with Craw-fiſh is done, in the ſame Manner as that of Pigeons. The Chickens may be filled with Force-meat, as thoſe with Cucumbers, and dreſs'd with Craw-fiſh like the Pigeons.

A Terrine of Partridges with Cullis of Lentils.

TAKE Partridges, pick, draw, truſs, and lard them with thick Bacon and Ham ſeaſoned; put them in a Braiſe; take a Pound and an Half of Veal, and a little Ham, cut this in Slices, and put it into a Stew-pan, with an Onion ſliced, and ſome Pieces of Carrots and Parſnips; cover the Stew-pan, and put it a ſweating over the Stove; when it ſticks, moiſten it with half Broth and half Gravy; put in it ſome Muſhrooms, a Couple of green Onions, a little Parſley, two or three Cloves, and a Ladle of Cullis: Let all together ſtew ſoftly; being well ſtewed, take out the Slices of Veal, and put in it a few Lentils, which muſt have been boiled by themſelves: If you have any Carcaſs of Partridge, pound it, and mix it with your Cullis where your Lentils are; ſtir it together, ſtrain off your Cullis, pour it into a Stew-pan, and keep it hot: The Partridges being done, take them out of their Braiſe, let them drain, and then place them in the Terrine; let the Cullis be well reliſhed, and pour it over the Partridges: Serve it up hot.

THE Terrine of Ducks and Teals with Lentils is done, in the ſame Manner as that of Partridges with Lentils ſpoken of above.

A Terrine of Woodcocks.

YOUR Woodcocks muſt be pick'd and truſs'd, but not gutted; blanch them, lard them with thick Bacon well ſeaſoned, and put them into the Bottom of a Kettle or Pot with Slices of Bacon and Beef beat flat; ſeaſon them with Pepper, Salt, a Bunch of ſweet Herbs, an Onion cut in Slices, a few Carrots, whole green Onions, a Bay-leaf, and a little ſweet Baſil. Place your Woodcocks in the Pot the Breaſt downwards, and ſeaſon them Top and Bottom alike; cover them with Slices of Veal and Bacon; let it ſtew, with Fire under and over. Make a minced Sauce, *viz.* Take two or three green Onions, cut them ſmall, and cut a Piece of Ham into Dice; haſh ſmall ſome Truffles and Muſhrooms: Put a Stew-pan over a Stove, with a little melted Lard and Ham cut ſmall; let it be a little browniſh, and put in it the green Onions, Truffles, and Muſhrooms: Put all together over a Fire, and moiſten it with Broth; then thicken it with Cullis, and add a few Capers and Anchovies cut ſmall. Your Woodcocks being done, take them out and let them drain; place them in your Terrine: Let your minced Sauce have a good Reliſh, pour it over your Woodcocks, and ſerve them up hot.

THE Terrine of Snipes is done, after the ſame Manner as this of Woodcocks.

A Terrine of Hares and Leverets.

SKIN a Hare, cut it into Fillets, and lard it with middling Bacon well ſeaſoned; put two or three Slices of Bacon into the Bottom of a Stew-pan, with ſome Slices of Ham, ſeaſoned with Pepper, Salt, and fine Spice; place theſe Fillets in the Stew-pan, ſeaſoned Top and Bot-

tom alike; put in green Truffles and Muſhrooms; lay over your Fillets Slices of Beef beat flat, with Slices of Bacon; cover the Stew-pan, cloſing it with Paſte round, and put it a ſtewing, with Fire under and over; take Care the Fire is not too quick; when done, uncover it, take out the Fillets, ſtrain all their Liquor, ſkim it well, let it be well reliſhed, and thicken it with your Cullis; then place your Fillets in the Terrine, with your Ragout over them; ſerve them up hot.

THE Terrine of Leverets is done in the ſame Manner.

A Terrine of young Rabbits.

SKIN young Rabbits, draw them, keep the Livers, blanch them, cut them in three, and lard them with middling Bacon ſeaſoned; put them in a Stew-pan in the ſame Manner as the Fillets of a Hare above-mentioned; cover and ſeaſon them the ſame; put it a ſtewing: When done enough, take out the Slices, ſtrain their Liquor, place your Slices of Rabbit in the Terrine, and make a Cullis with Livers, as you do for Rabbit Pye, which you will find in the Chapter of *Culliſſes*. Let your Cullis be well reliſhed, and ſerve it up hot.

A Terrine of Salmon in Lent.

CUT ſome Pieces of Salmon the Thickneſs of your Thumb, put them into the Stew-pan with Onions cut into Slices, and ſeaſon it with Pepper, Salt, fine Spice, and a Bunch of ſweet Herbs, ſeaſoned Top and Bottom alike; pour over it two Glaſſes of white Wine, with ſome Butter; cover the Stew-pan; put it a ſtewing, with Fire under and over; when done, take out the Slices of Salmon, and place them in your Terrine; ſtrain off the Liquor; put over them a Ragout of Craw-fiſh, and ſerve it up hot.

YOU will find the Way of making the Ragout of Craw-fiſh in the Chapter of *Culliſſes*.

THE Terrine of Trouts is done, after the ſame Manner as that of Salmon above-mentioned.

A Terrine of Salmon with Gravy.

PUT in the Bottom of a Stew-pan ſome Slices of Bacon and Ham, and over them your Salmon cut in Pieces; ſeaſon them with Pepper, Salt, fine Spice, and ſweet Herbs; lay over them ſome Slices of Veal and Bacon, cover the Stew-pan, and put it a ſtewing, with Fire under and over; then take out your Slices of Salmon, place them in a Terrine, ſtrain off their Liquor, thicken it with a Cullis of Veal, and ſerve it up hot for Entry.

THE Terrine of Sea-dragons is done, in the ſame Manner as that of Slices of Salmon.

A Terrine of Pikes and Eels in Lent.

TAKE a Pike, gut and ſcale it, with an Eel ſkinn'd; cut the Pike in four, and the Eel in Proportion; rub the Terrine with freſh Butter, ſeaſon it with Pepper, Salt, and fine Spice; place your Pieces of Pike and Eel mix'd in the ſaid Terrine, and put a Bunch of ſweet Herbs in the Middle; ſeaſon Top and Bottom alike; put in it half a Glaſs of Champaign, or white Wine, with freſh Butter over it; cover your Terrine, paſte it round about, and let it ſtew over a ſlow Fire; when done, take out the Bunch of ſweet Herbs, ſkim it well, let it be well reliſhed, pour in it a Ragout of ſoft Roes and ſerve it up hot.

See

See the Chapter of *Ragouts*. You may do this in a Stew-pan, as well as in a Terrine.

THE Terrines of forced Pearches and Tenches are done in the ſame Manner.

A Terrine of Soles.

GUT your Soles, ſcrape them, cut off their Heads and Tails, and cut them into large Slices, ſeaſon'd with Pepper, Salt, and a little fine Spice; place theſe Slices in a Stew-pan, ſeaſon'd Top and Bottom alike; put ſome Butter to it, cover the Stew-pan, and let it ſtew over a ſlow Fire; it being ſtewed, take off the Cover, ſkim it well, and pour into it a Ragout of Muſhrooms or green Truffles; let it be well reliſh'd, and ſerve it up hot in your Terrine.

THE Terrine of Fillets of Turbots, or Eel-powts, is done after the ſame Manner.

THE Terrine of Roaches is done in the ſame Manner, but their Heads are cut off: For the Manner of making theſe Ragouts, ſee the Chapter of *Ragouts*.

A Terrine of Fillets of Soles with Gravy.

HAVING cut your Soles into Fillets, put in the Bottom of your Stew-pan Slices of Ham and Bacon ſeaſoned with Pepper, Salt, fine Spice, and whole Parſley; place in it your Fillets of Soles, ſeaſoned Top and Bottom alike; lay over them Slices of Veal and Bacon, and cover your Terrine with Paſte round it; put it a ſtewing over a ſlow Fire; when ſtewed, take off the Cover, take out your Slices of Veal and Bacon, ſkim it well, and put in it an Eſſence of Ham, or elſe a Ragout of green Truffles; let it be well reliſhed, and ſerve it up hot in your Terrine.

THE Terrine of Fillets of Turbots and Eel-powts with Gravy.

A Terrine of Barnacles and Sea-ducks in Lent.

YOUR Barnacles being picked clean, and drawn, keep their Livers, put them upon a Dreſſer, with a few green Onions and Parſley cut ſmall, ſome Muſhrooms and Truffles, ſeaſoned with Pepper and Salt, a little fine Spice, and ſome freſh Butter; cut all ſmall together, put it into the Belly of your Barnacle, and ſew it up; put it into a Stew-pan with good Butter, and Onions cut into Slices; place in it your Sea-Ducks, ſeaſon them with Pepper, Salt, ſweet Herbs, Cloves, a couple of Glaſſes of Champaign, or other white Wine, a Bit of Garlick, and a Ladle of fiſh or other Broth; cover it, put it a ſtewing ſoftly, with Fire under and over; when ſtewed, take them out, let them drain, place them in a Terrine, pour over them a Ragout of ſoft Roes, Craw-fiſh Tails, Muſhrooms and Truffles; let it be well taſted, and ſerve it up hot.

FOR the Method of making this Ragout, ſee the Chapter of *Ragouts*.

CHAP.

CHAP. IV.

Of Courſes with Pigs, wild Boars, and Veniſon.

A Pig, the Seamens *Way.*

SCALD and gut your Pig, and cut off the Head and Petty-toes; then cut your Pig in four Quarters, and put them with the Head and Toes in cold Water; cover the Bottom of a Stew-pan with Slices of Bacon, and place over them the ſaid Quarters with the Petty-toes, and the Head cut in two; ſeaſon the Whole with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves, Onions cut in Slices, and Garlick, with a Bottle of White-wine; lay over more Slices of Bacon, put over it a little Water, and let it boil. Then take two large Eels, ſkin, gut, and waſh them; cut them into Pieces five or ſix Inches long; and, when your Pig is half boiled, put in your Eels. Then boil a Dozen of large Craw-fiſh, cut off the Claws, and take off the Shells of the Tails. When your Pig and Eels are enough, lay firſt your Pig with the Petty-toes and Head, into the Diſh you deſign to ſerve them up in, place over them your Eels and your Craw-fiſh, with ſome Ham-gravy, and ſome Cullis of Cray-fiſh, if you have any, and ſerve it up for a firſt Courſe, or Remove.

A Pig, with his Petty-toes roaſted.

TAKE the Head, Petty-toes, and Tail of a Pig, let them be done in a good Seaſoning, and make a Stuffing thus:

TAKE two or three Nuts of Veal, take the Sinews, Griſtles, and Skins away, and two or three Pounds of Beef-ſewet with two Pounds of Bacon; mince all this, and ſeaſon it with Salt, Pepper, Chibbol, Parſley, Muſhrooms, and Truffles, if you have any, the Crum of a Pound-loaf boiled in Milk, and a Dozen Yolks of Eggs; mix the Whole together, put it in a Mortar with the Whites of your Eggs well beaten up, and let it be thoroughly pounded.

KEEP in Readineſs a Ragout with young Pigeons made thus: Put in a Stew-pan a Dozen of young Pigeons, ſcalded, truſſed, and blanched; a Dozen of Sweet-breads, done after the ſame Manner, with ſome Muſhrooms, and green Truffles, if you have any, a Spoonful of Broth, and one of Gravy. Your Pigeons and Sweet-breads being half boiled, put in ſome Cocks-combs, and Artichoke-bottoms cut in Pieces, with ſome Tops of Aſparagus, when in Seaſon; thicken your Ragout with ſome Cullis; let it be reliſhing; let it be cold. Take an oval Diſh, make a Border with your Stuffing round it, and place your Pig's Head on one End of the Diſh, and on each Side one of the fore Petty-toes, and on the other End of the Diſh the hind Petty-toes; form with your Stuffing in the Middle of your Diſh a Pig; then put your Ragout into your Diſh, with the reſt of the Stuffing over it, rub it with Eggs, to make and ſmoothen it, and ſtrew over the Whole ſome Crums of Bread; clean the Border of your Diſh and ſend it to be baked. Cover your Pig's Head with Slices of Bacon and Paper, to keep it as white

white as poſſible; being baked and well coloured, take it out, take off the Fat, with the Slices of Bacon and Paper, cleanſe the Border of your Diſh, and ſerve it up for a large Courſe. This Sort of Courſe is for great Entertainments, becauſe the Skin ſerves to make a Galantine or Love-apple. The Fleſh of your Pig may ſerve to make Galantines or the Stuffing for your Pig.

TAKE a ſmall Pig, ſcald and gut it clean, chop the Liver by itſelf; mince blanched Bacon, Truffles, Muſhrooms, Capers, Anchovies, a Crum of Garlick, and a few ſweet Herbs; the Whole being blanched, and ſeaſoned, fill therewith your Pig, and tie it with Packthread; put it on the Spit, be ſprinkling it with good Olive-oil, and ſerve it up hot. Your Pig, being rubbed with Roſin pounded, will eaſily be ſcalded in pretty hot Water.

A Pig, the German *Way.*

YOUR Pig being ſcalded and gutted clean, cut it in four Quarters, and blanch it a little in melted Bacon; then let it boil in good Broth, put in an Onion ſtuck with Cloves, a Bunch of ſweet Herbs, ſome Salt, Pepper, and Nutmeg; when almoſt done, pour in it a Glaſs of White-wine; then blanch, in the ſame melted Bacon your Pig was blanched in, ſome Oyſters, ſtrewing over them a Duſt of fine Flour, a Bit of Lemon-ſlice, ſome Capers and Olives, and put this in with your Pig; when you diſh up your Pig, pour over it ſome Lemon-juice, and garniſh it with the fried Brains of the Pig and fried Parſley.

A Hanch of Veniſon.

YOUR Hanch being larded with thick Bacon, and ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spices, Parſley, and Chibbol cut ſmall, pickle it with Vinegar, Salt, Pepper, Onions, ſome Sprigs of Parſley, ſweet Baſil, Thyme, and Bay-leaves; being pickled enough, put it on the Spit, baſting it with your pickled Liquor; being taken off, diſh it up, and, putting over it ſome Pepper and Vinegar, thick Sauce, ſerve it up for a Courſe.

A Leg of a wild Boar.

YOUR Leg being larded with thick Bacon, and ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spices, Parſley, and Chibbol cut ſmall, let it be pickled with Vinegar, Juniper-berries, Salt, Pepper, Onions, ſome Sprigs of Parſley, ſweet Baſil, Thyme, and Bay-leaves; and, being pickled enough, put it on the Spit baſting it with your pickled Liquor; when enough roaſted, diſh it up, and, putting over it a Pepper and Vinegar-ſauce, ſerve it up for a Courſe. A Fore-quarter, or a Shoulder, may ſerve to the ſame Purpoſe. The wild Boar's Fleſh may likewiſe be dreſſed like a Sort of Fricaſſee made with Hare, called *Civet*, amongſt Foreigners.

To make a Pig taſte like a wild Boar.

TAKE a living Pig, and let him ſwallow the following Drink, *viz.* boil in a Stew-pan a little Water and Vinegar with ſome Roſemary, Thyme, ſweet Baſil, Organy, Mirlirot, Bay-leaves, Sage, and Marjoram. This being boiled and then cold, make the Pig ſwallow it, and whip him to Death; let him lay to cool, about two Hours, and, when cold, gut him, and put in the Belly a Bunch of the ſame ſweet Herbs uſed in the Draught; then ſkin your Pig, but not the Head,

which

which you ſinge; cut the Ears cloſe off; truſs it and lard it with middling Bacon, put it on the Spit, and, when roaſted, ſerve it up hot with Pepper and Vinegar-ſauce over it.

Veniſon dreſſed, viz.

A LOIN of Veniſon being larded with thick Bacon, and ſeaſoned with Salt, Pepper, Nutmeg, and pounded Cloves, let it ſoak, for three or four Hours together, in White-wine with Verjuice, Salt, a Bunch of ſweet Herbs, a green Lemon, and three or four Bay-leaves. This being pickled, roaſt it before a moderate Fire and beſprinkle it with your Pickle; your Veniſon being roaſted, put it into the Dripping with a good Cullis to thicken your Sauce; mix with it Capers, Vinegar, or Lemon-juice, and white Pepper.

Another Way.

A PIECE of Veniſon being larded with fine Bacon, with Pepper round it, put it to roaſt; when done enough, ſerve it up with a Sauce under it, made with Cullis, Gravy of Ham, Capers, Anchovies, a Drop of Vinegar, Pepper, and Salt.

Another Way in Ragout.

YOUR Veniſon being larded with thick Bacon, and ſeaſoned with Salt and Pepper, ſtew it in Broth or hot Water; put in it two Glaſſes of White-wine, and ſeaſon the Whole with Salt, a Bunch of ſweet Herbs, three or four Bay-leaves, and a Slice of green Lemons; being done enough, thicken your Sauce with good Cullis; ſerve it up with Capers and Lemon-juice over it.

Veniſon cut into Pieces.

YOUR Veniſon being cut into Pieces the Bigneſs of a Shoulder of a Hare, lard them with thick Bacon, ſeaſoned with Salt and Pepper; then put them in a Pot with Broth, White-wine, a Bunch of ſweet Herbs, Salt, Pepper, Nutmeg, Bay-leaves, and green Lemon-ſlices; the Whole being well ſtewed, thicken your Sauce with Cullis, put in a Daſh of Vinegar, and ſerve it up for a Courſe. All Sorts of Veniſon muſt be dreſſed with a Sauce high ſeaſoned.

CHAP. V.

Of Turkies.

Young Turkies ſtuffed with Craw-fiſh.

TAKE a young Turkey, pick it, draw it cleanly, and ſinge it; put your Fingers between the Skin and the Fleſh; take off the Breaſt, and make your Force-meat as follows: Take ſome Beef-ſewet, ſome blanched Bacon, Calf's Udder blanched, the Fleſh of a Chicken, ſome Muſhrooms, ſome Truffles, if you can get any, ſome Salt and Pepper, ſome ſweet Herbs and all Spice, ſome Crums of Bread boiled in Milk or Cream, and a couple of raw Eggs. The Whole being well minced and palatable, put Part of this Stuff into the Belly of your Turkey, with a ſmall Ragout of Craw-fiſh Tails, and a little of their

their Cullis; tie both Ends of your Turkey to keep in your Stuffing; put the Remainder of your Stuffing over it, and blanch it again with Butter, Salt, Pepper, Parſley, and Chibbol, taking particular Care it be done very white; thruſt a Skewer through the Thighs, ſpit it, and wrap it up in Slices of Bacon, and Paper, tied with Packthread, and roaſt it with a moderate Fire; when done, unſpit it, take off the Bacon, diſh it handſomely up, putting over it a Ragout of Craw-fiſh, and ſerve it up hot for a firſt Courſe.

AT another Time, you may ſerve up your young Turkey, by putting over it ſome Cullis of Craw-fiſh, inſtead of a Ragout.

Another Way of dreſſing a young Turkey with Craw-fiſh.

TAKE a young Turkey, pick it, draw it well, put the Liver upon your Dreſſer, with a little ſcraped Bacon, ſome Parſley, Chibbol, Salt, Pepper, ſweet Herbs, all Spice, Muſhrooms and Truffles, if you have any, and ſome Butter; mince well the Whole, and put it in your Turkey; let it fry a little in a Stew-pan with Butter, Sprigs of Parſley, Chibbols, Salt, Pepper, and ſweet Herbs. Let your Turkey be well blanched, and, when you have ſpit it, cover it with Slices of Bacon and Paper; when roaſted, diſh it up, and put in it a Ragout, as before ſaid, or ſome Cullis of Craw-fiſh, and ſerve it up hot for a firſt Courſe.

ANOTHER Time, inſtead of mincing the Liver of your Turkey, cut it into four or ſix Bits with ſome other Livers, Craw-fiſh Tails, ſome ſcraped Bacon, ſhred Parſley, ſome Chibbol, Salt, Pepper, all Spice, and ſweet Herbs: The Whole being well mixed together, ſtuff therewith your Turkey blanched, as before; when done, diſh it up, putting over it Craw-fiſh Cullis, and ſerve it hot for a firſt Courſe.

A young Turkey with Oyſters.

PICK your Turkey, draw and ſinge it neatly, cut the Liver of it into Bits, and put it in a Stew-pan, with a Dozen of Oyſters and a Bit of Butter, ſeaſoned with Salt, Pepper, ſweet Herbs, all Spice, Muſhrooms, Parſley, and Chibbol; let it be a Moment over the Fire; then ſtuff your Turkey with theſe Ingredients, and let it be blanched a little, as before; then ſpit it, and tie over it Slices of Bacon and Paper; mean while, have a Ragout ready for your Turkey, and make it thus: Take three Dozen of Oyſters and blanch them in boiling Water, drain them, take out your Slices, put in a Stew-pan ſome Eſſence of Ham, and ſet it a Boiling; ſkim off the Fat, taſte it, and put this with your Oyſters into another Pan; when your Turkey is roaſted, diſh it up, and put your Ragout over it, with the Juice of a Lemon; let it be reliſhing, and ſerve it up hot for a Courſe.

A young Turkey with Oyſters, and Craw-fiſh Cullis.

TAKE a young Turkey, and order it as that before; but, inſtead of uſing Eſſence of Ham, put a Craw-fiſh Cullis over it, with the Juice of a Lemon; let it be reliſhing, and ſerve it up hot for a firſt Courſe.

A young Turkey with Oyſters, the Dutch *Way.*

GET a young Turkey ordered as that above, and put it to roaſt; make a Ragout with Oyſters as follows: Blanch as many Oyſters as you pleaſe, and take out the Beards; then put Butter in a Stew-pan, with

with about half a Spoonful of fine Flour, and a Drop of Gravy; ſeaſon the Whole with Salt, Pepper, and Nutmeg, with a little Vinegar; as ſoon as your Sauce is thickened, put in your Oyſters, and let it be reliſhing; when your Turkey is roaſted, diſh it up, with your Ragout over it; ſerve it up hot.

Another Way of dreſſing young Turkies.

AT another Time, you may blanch your Oyſters in their own Liquor only (which you muſt keep by you) and pick them as the other. Their Liquor being ſettled, put ſome of it, with a couple of minced Anchovies, and a little Gravy in a Stew-pan well tinned; then let them boil a little, and put in Butter, ſome of which muſt be rolled in Flour; when your Sauce is thickened, put in your Oyſters; and, being ready to ſerve up, diſh up your Turkey with your Ragout of Oyſters, and the Juice of a Lemon over it; ſerve it up hot, for a firſt Courſe. At another Time, you may put in it ſome Parſley cut ſmall, or ſome Lemon cut into Dice.

Another Manner of young Turkies with Oyſters, the Dutch *Way.*

TAKE a young Turkey, order it, as above, and make your Ragout as follows; *viz.* Blanch ſome Oyſters in their own Liquor, which you keep by you, and pick them, as ſaid before; put ſome of the ſaid Liquor in a Stew-pan with four Yolks of Eggs, a Bit of Butter, ſome Parſley and Terragon, Lemon cut in Dice, with Salt, Pepper, and Nutmeg; the Whole being well blanched on the Fire, put your Oyſters into your Pan; take Care of letting your Sauce curdle. Your Turkies being enough, cut the Legs and Wings, but not quite off, cut a Slice on the Belly, and ſqueeſe it between two Diſhes; then pour your Ragout of Oyſters over it, and ſerve it up hot for a firſt Courſe.

A Courſe of young Turkies glazed.

YOUR Turkey being ſinged, drawn, truſſed, and blanched over a clear Wood-cinder Fire, lard it, ſplit it in the Back, put into the Belly a Ragout of Sweet-breads, Muſhrooms, Truffles, if you have any, and ſome Artichoke bottoms; put it in a Pan to ſtew, with ſome Slices of Veal, Ham, and Bacon; when ſufficiently done, take out your Turkey, *&c.* put a Spoonful of Broth in your Pan, and let it have only one Boil with the reſt; then ſtrain off your Broth through a ſilken Sieve, and take off the Fat; ſet your Broth on the Fire again, and boil it to a Jelly. Now put in your Turkey and Bacon again, and let the Whole be for a While on hot Cinders, till it be well glazed; and, when you are ready to ſerve it, uſe for your Sauce Eſſence of Ham, or elſe an *Italian* Sauce; then put your Turkey over the ſame, and ſerve it up for a firſt Courſe.

To roaſt a Turkey with Achia, with a Ragout.

DRAW your Turkey, pick and ſinge it, mince the Liver well, with a little ſcraped Bacon, Chibbols, Salt, Pepper, ſweet Herbs, all Spice, and a Bit of Butter; all which being well minced together, put it into the Belly of your Turkey, and blanch it in a Stew-pan with good Butter, ſome Sprigs of Parſley, ſweet Herbs, Chibbol, Salt, and Pepper;

Pepper; and, after your Turkey is very white and plump, ſpit it, and wrap it up in Slices of Bacon and Paper. At another Time, inſtead of mincing your Liver, only cut it into four or five Pieces, adding ſome more to it, together with ſome Slices of Achia, and ſeaſon them as the other before. Take ſome Achia, cut it in thin Slices, and blanch it in boiling Water; then put it in cold Water, and let it drain; after which put it in a Stew-pan with Gravy and Cullis, and let it take a Boil. Your Turkey being done, diſh it up with your Ragout over it, pleaſing to the Eye and Palate; ſerve it up hot.

A young Turkey roaſted with Mangots.

ORDER your Turkey, as that before, the Ragout only makes the Difference: Take ſome Mangots, the ſofteſt you can get, take off the Fleſh by thin and ſmall Slices, take out the Inſide, and blanch them in boiling Water; then put them in freſh Water, put them in a Stew-pan with ſome Eſſence and Gravy, and let them have a Boil; when your Turkey is ready, diſh it up with your Mangots over it, and ſerve it up hot for a Courſe.

Young Turkies roaſted with Shalots.

ORDER your Turkey, as thoſe before, the Shalot only makes the Difference; your Turkey being roaſted, make a Sauce thus: Warm ſome Shalots cut ſmall in a Stew-pan with Gravy and Cullis, ſome Juice of Lemon and pounded Pepper, and ſerve up your Turkey hot, pouring this Sauce over it.

Young Turkies in Buſkins.

THESE Sorts of Diſhes are properly but for great Entertainments: Take three fine young Turkies, ſinge them, and take off the Legs, without tearing their Skins; likewiſe take off the Wings, without taking off the Pinions; but there muſt be no Skin left on the Wings, to lard them the eaſier: Cut the White of your Turkey into Dice, with what remains on the Carcaſſes: Take out of the Leg the great Bones, with ſome of the Fleſh, without hurting the Skin; leave a little Stump of Bone on the End of the Leg, to ſerve to take hold of; cut this Fleſh likewiſe into Dice; then mix this Fleſh with ſome Muſhrooms, and ſome Bits of Partridges and of Ham cut in the ſame Manner, adding to it ſome Sweet-breads, Truffles, Parſley, Chibbol, a little ſcraped Bacon, Salt, Pepper, and all Spice: Put the Whole about a Minute over the Fire, let it be reliſhing, and put ſome Lemon-juice in it; then fill up the Skin of the Legs with this Salpicon, and ſew it up. Then take a Stew-pan, in the Bottom of which put ſome Slices of Bacon and Veal; after that the Legs which you ſeaſon, putting ſome other Slices of Bacon and Veal over it, with a little good Broth; let it not be too much boil'd; then take out the Legs, let them drain, diſh them up with ſome Ham Gravy: This muſt be ſerved up hot.

AT another Time, inſtead of Salpicon, you may take ſome minced Meat, and lard the Legs with middling Bacon.

Wings of young Turkies.

THE Wings of young Turkies being larded, put them to boil in a Stew-pan, with ſome Slices of Veal, Bacon, and Ham, a couple of Onions, three or four Cloves, and ſome good Broth. The Whole being done, take the Wings out, and keep them hot; then ſtrain off the Broth,

Broth, and take off the Fat. Now put your Broth on again to boil to a Jelly; let it have a good Colour; then put your Wings and the Slices over your glazed Broth, put the Whole over hot Cinders, and let it glaze by Degrees; but if, at the Time you are ready to ſerve up, your Jelly is not yet glazed enough, put it on again, and keep a watchful Eye over it. The Wings being taken out, put into the ſame Stew-pan, where the Whole was boiled, ſome Cullis with Gravy, a little Broth, and the Juice of a Lemon; take off the Fat, and ſtrain off all together; diſh it up with your Wings over it; let it be reliſhing, and ſerve it up hot for a Courſe.

You may ſerve theſe Wings with a Ragout of Endives or Celery; *Spaniſh* Cardoons, Suckers of *Roman* Lettuce, Purſlane, or Heads of Aſparagus.

A young roaſted Turkey accompanied.

LET a young Turkey be well picked, draw it, take out the Breaſt-bone, keep ready a Ragout of young Pigeons, Cocks-combs, Muſhrooms, and Truffles, and put the ſame into the Belly of your Turkey, ſtopping the two Ends of it with ſome Stuffing; wrap it up in ſome Slices of Bacon and Paper, and put it on the Spit. Make a Ragout of Sweet-breads, Muſhrooms, Cocks-combs, Cray-fiſh Tails, a Ladle of Cullis and Gravy; and let theſe boil together; then take half a Dozen Sweet-breads larded and glazed, after the ſame Manner as were the aforeſaid Wings of Turkey. Your Turkey being roaſted, take it off; the Slices of Bacon and Paper being taken off, diſh it up, and let your Ragout be reliſhing; take off the Fat, put in it ſome Lemon-juice, and put it over your Turkey; garniſh your Diſh with your Sweet-breads and Craw-fiſh, which muſt be done as follows, *viz.* Boil your Craw-fiſh, pick their Tails, and put in the Belly a Salpicon made with Muſhrooms, Truffles, and Cullis; then put your Craw-fiſh in a little Seaſoning, to give them a Reliſh, and then they ſerve for Garniſhing; put one between each Sweet-bread. This Courſe muſt be ſerved up hot.

A young Turkey roaſted with Truffles.

TAKE the fineſt young Turkey you can get, ſinge and draw it, ſcrape ſome Bacon on a Plate, pick a couple of green Truffles, waſh and cut them ſmall, put them over your ſcraped Bacon, with Parſley and Chibbol cut ſmall, a little ſweet Baſil, and the Liver of your Turkey chopped; and, having ſeaſoned the Whole with Salt, Pepper, and a Bit of Butter, mix it together, and put it in the Belly of your Turkey: Then blanch your Turkey with good Butter, Parſley, Chibbol, Salt, and Pepper; when you ſee it pretty plump, wrap it up in Bacon and Paper; and, being ſpitted, put it to a moderate Fire; then pick ſome green Truffles, waſh and clean them, cut them in Slices, and put them to ſtew, with ſome Gravy ſeaſoned moderately with Salt and Pepper. Let it be reliſhing and ſtewed enough; and, your Turkey being thoroughly roaſted, take it off and diſh it up, pouring over it your ſtewed Truffles: Serve it up hot.

Young Turkies roaſted with Muſhrooms.

TAKE young Turkies, and truſs them as thoſe before dreſſed with Truffles; ſcrape ſome Bacon, and put to it ſome Muſhrooms, Parſley, Chibbol, a little ſweet Baſil, and the Livers of your Turkies. The

Whole

Whole being ſeaſoned with Salt and Pepper, and well minced, ſtuff therewith your Turkies; then fry them a little in a Stew-pan with a Bit of Butter, ſome Parſley, Chibbol, Salt, and ſweet Baſil, till they be plump and blanched enough; wrap them up in Slices of Bacon and Paper, and roaſt them before a moderate Fire. Make a Ragout thus: Take ſome Muſhrooms, and, if theſe are dry, let them ſoak in luke-warm Water one or two Hours; then take them out and put them in a Stew-pan with ſome Veal-gravy, and let them ſtew on a ſlow Fire; thicken them, a Quarter of an Hour after, with ſome Cullis. Your Turkies being roaſted, take them off, and diſh them up; let your Ragout of Muſhrooms be of a high Reliſh, put it over the Turkies, and ſerve up the Whole hot for a firſt Courſe.

Young Turkies roaſted with Eſſence of Ham.

TAKE a young Turkey, ſinge and draw it, ſcrape ſome Bacon, and put it to ſome minced Ham, Butter, a little ſweet Baſil, Parſley, Chibbol, and the Liver well minced; mix all together, ſeaſon it with Salt and Pepper, and ſtuff therewith your Turkey; fry your Turkey a little in a Stew-pan with Butter, ſome Parſley and Chibbol. This done, put round your Turkey Slices of Bacon and Paper, and roaſt it with a moderate Fire; when done enough, take off the Slices and the Paper, and diſh it up with ſome Cullis of Ham over it, and ſerve it hot for a firſt Courſe.

Young Turkies roaſted with forced Cucumbers.

SINGE your Turkey, draw it, and take out the Breaſt-bone; put the Fleſh on a Dreſſer, with a little Ham, ſome Bacon, and Calf's Udder blanched, ſome Muſhrooms, a little Parſley and Chibbol, a few ſweet Herbs and all Spice, three or four Yolks of Eggs, and ſome Crums of Bread boiled in Milk or Cream, mince all together, pound it in a Mortar, and put ſome of it into your Turkey; ſtop the two Ends and blanch it; then run a Skewer through the Legs, and roaſt it, with Slices of Bacon and Paper round it. Take middling Cucumbers, peel them, take out the Seeds, and blanch them; then put them in cold Water, and fill them with the reſerved Stuffing; ſtrew them with Flour on both Ends. This done, put ſome Slices of Bacon in a Stew-pan, place over them your Cucumbers, ſeaſon them and pour a Spoonful of good Broth over them, and let them boil; put half a Ladle of Cullis into another Stew-pan, and let it ſtew, till it be pretty reliſhing: Your Turkey being enough, take it off, and diſh it up; drain your Cucumbers, place them round your Turkey, pour over it your Cullis, with ſome Lemon-juice, and ſerve it up hot for a firſt Courſe. Capons may be dreſſed after the ſame Manner.

Young Turkies roaſted, the Italian *Way.*

SINGE your Turkey, and draw it, as before; mince together ſome Parſley, Chibbol, Muſhrooms, Truffles, the Liver, ſcraped Bacon, a Bit of Butter, ſome ſweet Herbs, and all Spice; ſtuff with them your Turkey; then blanch it a little, and put it on the Spit, as before. Blanch ſome Parſley, Chibbol, Terragon, and Mint; ſqueeſe all well, mince it, and put ſome of it into a Stew-pan, with four Yolks of Eggs, a Glaſs of Champaign, a Spoonful of Oil, a couple of Ancho-

vies, half a Lemon cut in Dice, a little pounded Pepper, ſome Salt, and a couple of Rocamboles cut ſmall: Put the Whole over the Fire with a little Cullis; then take off your Turkey, and, having taken off the Slices, diſh it up with your Sauce over it; let it be reliſhing, and ſerve it up hot.

Other young Turkies, after the Italian *Way.*

ORDER your Turkey, after the ſame Manner as before; but blanch it with Oil, inſtead of Butter, putting to it ſome Lemon-juice; then put it on the Spit, with Slices of Bacon and Paper round it; then take a Ladle of Veal-gravy, a Ladle of Eſſence of Ham, two Ladles of good Broth, two Glaſſes of Champaign or Rheniſh Wine, a Spoonful of the beſt Oil, a Lemon cut in Slices, without the Rind, two Onions cut in Slices, ſome ſweet Baſil and Thyme, two Bay-leaves, a little of pounded Coriander-ſeeds, ſome Cloves, and five or ſix Cloves of Garlic: Then boil the Whole together, till it is thick enough; ſkim off the Fat, and let no Oil be remaining. Then ſtrain it off, diſh up your Turkey, pour your Sauce over it, and ſerve it up hot for a firſt Courſe.

Young Turkies, or Capons, in Galantines.

TAKE as many Turkies, or Capons, as you will make Galantines; each Turkey, or Capon, makes a Galantine. Your Turkies being ordered, as before, ſplit them in the Back, and raiſe the Skin, without hurting it; then cut the White of your Fowls in thin Bits, which place in a Diſh with ſome thin Slices of Ham, Bacon, and Piſtachoes; then cut the remaining Fleſh into Bits, with a Nut of Veal, ſome Bacon, Beef-ſewet, and a Bit of Ham: Mince the Whole together upon your Dreſſer, with Parſley, Chibbol, and ſweet Herbs; ſeaſon it with all Spice, Salt, Pepper, and ſome Yolks of Eggs; pound this Mixture in a Mortar, and let it be reliſhing. Spread the Skins of your Fowls on a Dreſſer, put over a Layer of your Force-meat, then your Slices one Sort after another, and between them Slices of hard Eggs; if you ſerve up theſe Galantines for a cold dainty Diſh, put over the Whole another Layer of your minced Meat; go on a doing them over and over, till your Skins are filled up, and then let them be ſewed up. Put in the Bottom of a Kettle a Slice of Bacon and Veal, place your Turkies over them, ſeaſon them, and lay over them ſome more Slices of Bacon and Veal; put ſome Broth over it with Cloves of Garlic, and let it boil ſlowly, with Fire under and over; then take it off, and let it grow cold, without uncovering the Kettle, to let your Turkies, or Capons, take a good Taſte: You may ſerve them whole on a Napkin, or cut in Slices, which Slices may alſo ſerve for large dainty Diſhes, being hot, for a Courſe with a Cullis of Ham.

Young Turkies roaſted with Paſſepierre.

YOUR Turkies being forced with their Livers, a little ſcraped Bacon, ſome Butter, Muſhrooms, Parſley, Chibbol, Salt, Pepper, ſweet Herbs, and fine Spice, and ordered as thoſe before, roaſt them after the ſame Manner; then pick ſome Paſſepierre, take off the hard Part, and blanch it in boiling Water; then put it in cold Water, drain it, and put

put it in a Stew-pan, with half a Ladle of Gravy, and a Ladle of Cullis; boil the Whole together a Minute. Your Turkies being roasted, dish them up, and serve them up hot for a first Course.

Young Turkies roasted with Onions.

YOUR Turkies being forced and roasted, as these here before, dish them up, pouring over them a Sauce of Onions made thus, *viz.* Take two or three Dozen of Onions done as before, and, being half boiled with some good Broth, thicken them with some Essence of Ham; let them stew slowly, and, when enough, put in the Juice of a Lemon, and pour Onions over your Turkies: Serve them up hot for a Course. Capons are dressed, after the same Manner.

Young Turkies in Scotch *Collops.*

YOUR Turkey being ordered as before, truss it as for Boiling, and blanch it; then cut it into two, and break the Bones a little; lard both Parts with middling Bacon, and stew them, after the same Manner as *Scotch* Collops; you must serve up this Turkey hot for a Course with Essence of Ham, or with the same Sauce it was boiled in.

Young Turkies in the Shape of a Foot-Ball.

YOUR Turkies being in Order, as those before, slit them in the Back, take off the Skin, and take the White, with some Flesh of Partridges and other Fowls, some Bacon, Ham, and Pistachoes, and cut all into Dice; then mince the rest of the Flesh of your Turkies, together with a Bit of Nut of Veal, some Bacon, Calf's Udder, and Beef-sewet; season the Whole with Salt, Pepper, sweet Herbs, all Spice, Parsley, Chibbol, a little Garlic, and two or three Yolks of Eggs. Put all your Meat into a Dish with some Truffles, if you have any, cut in the same Manner, and fill with this Meat the Skin of your Turkey, till it looks like a Ball; put it in a little white Braise, which you see in the Chapter of *Braises*; serve it up hot, with Essence of Ham over it. At another Time, you may lard it with fine Bacon, and let it be done as *Scotch* Collops, or serve it up cold cut in Slices, to garnish great dainty Dishes.

Young Turkies called en Vallon, *in a Vale.*

A YOUNG Turkey, *en Vallon*, is very near the same Thing as the foregoing, only the Feet and the Wings are not cut off; let your Turkey be ordered as before, slit it in the Back, take out all its Bones, except that of the Legs to hold the Feet; force it, as done before; sew it up, let it appear in its former Shape again, and truss the Feet and Wings all along the Body; do it as follows: Place in the Bottom of a Baking-pan Slices of Bacon and Veal; season them with Salt, Pepper, Cloves, sweet Herbs and Onions; then put in your Turkey with a Boulting-Cloth round it, lay over it more Slices of Bacon and Veal, and pour over the Whole a Ladle of Broth, and a couple of Glasses of White-wine; let it stew slowly, but not too long: Then cut some Ham into very small Dice; put these in a Stew-pan, with a little scraped Bacon, and let them sweat on a very slow Fire; when they are a little coloured, put in a little Butter, with a Dust of Flour; stir it well, till your Flour be coloured; then pour in it a Spoonful of

Broth, and let it boil; take off the Fat, and, if your Sauce is too ſhort, or not thick enough, put Cullis to it; your Turkey being done, drain it, diſh it up with your Salpicon, and the Juice of a Lemon over it; ſerve it up hot for a firſt Courſe. Inſtead of this Salpicon of Ham, you may take ſome Truffles cut into Dice, together with ſome Cullis of Ham.

Young Turkies in Grenadine.

YOUR Turkies being ordered, as before, ſplit them in the Back, take out the Bones, and fill them up with a Salpicon made of Veal, Ham, Truffles, Muſhrooms, a little Bacon, and ſome Slices of the White of a Turkey cut into Dice; being raw, put it into a Stew-pan over the Fire with melted Bacon, Parſley, and Chibbol; ſeaſon it pretty well with Salt, Pepper, and Lemon-juice, to make it reliſhing; when your Turkies are filled with this Salpicon, ſew them up, and ſhape them into Balls, one Side larded with middling Bacon; then let them ſtew with ſome Slices of Veal, Ham, and Onions, a Bunch of Chibbol, Parſley, and Cloves, ſome Sprigs of ſweet Baſil and Thyme, and ſome Broth. The Whole being boiled ſlowly, ſtrain off the Liquor, and take off the Fat; then ſet it on again, till it turns to a Jelly; then put the ſaid Balls in your Jelly, the larded Side downwards, kept on hot Cinders to glaze; be careful to look to it: Your Balls being glazed, ſerve them up hot, with ſome Ham-gravy, for a firſt Courſe.

A young Turkey with Ham.

YOUR Turkey being ordered, as that after the *Italian* Way, ſpit it; take ſome thin Slices of Ham, beat them flat, place them in a Stew-pan, and brown them; then take them out, put in a Bit of Butter, with a Duſt of Flour, ſtir it, and let it be brown; then put ſome good Broth and Gravy in it: When done enough, take off the Fat, and add to it a Glaſs of White-wine, with ſome Cullis, if not thick enough. Your Turkey being roaſted and diſhed up, place over it the Slices of Ham, your Gravy of Ham, and ſome Lemon-juice, and ſerve it up hot for a firſt Courſe. At another Time, when your Slices of Ham have got a Colour, you may cut them into Slices, but muſt never put them into their Sauce again.

A young Turkey in the Shape of a Hedge-Hog.

ORDER your Turkey, as before, and put it on the Spit with Bacon and Paper round it; let the Head be thruſt into the Body, that nothing of it appear but the End of the Bill. Cut middling Bacon in ſquare Pieces, the Breadth of your Thumb, as thin as the Back of two Knives Blades together. Then put thoſe Pieces of Bacon in a Stew-pan on a Stove, to extract the greateſt Part of the Fat; then put in Sweet-breads cut in Pieces, ſome Muſhrooms, fat Livers, Parſley, Chibbol, and ſweet Herbs; then thicken it with a Duſt of Flour, and pour in it a little Gravy; let it grow cold, and get ſome Skewers made of Box the Length of your Finger; put upon theſe your Pieces of Sweet-breads, Bacon, and Muſhrooms alternately, till they be full, leaving but a little Wood at the End to ſtick round your Turkey; then dip theſe Skewers into their Sauce, ſtrewing over them Crums of Bread,

Bread, and boil them, till they be pretty well coloured. Your Turkey being roaſted, diſh it up with ſome Cullis over it, and, ſticking the Skewer round it, ſerve it up hot for a firſt Courſe.

Young Turkies with Cheſnuts and Sauſages.

TAKE a Turkey-pout, and order it, after the ſame Manner as above-mentioned; but, beſides the Stuffing, put in the Body of this Turkey a good many Cheſnuts; after they have been in hot Embers, peel them, with ſmall Sauſages; then blanch it with Slices of Bacon and Paper round it; put it on the Spit, take more of the ſame Cheſnuts, and put them in a Baking-pan, with Fire under and over; then put them in a Stew-pan with ſome Broth, and let them ſtew, till they are done: Then take out the Broth, and put in half a Ladle of Eſſence, ſome Cullis, and Gravy. Your Turkey being roaſted, diſh it up, put your Cheſnuts over it, and ſerve it up hot for a firſt Courſe.

Roaſted young Turkies with Spaniſh *Cardoons.*

PICK your Turkies and draw them; lay the Liver on your Dreſſer with ſcraped Bacon, ſome Parſley, Chibbol, Muſhrooms, Salt, Pepper, ſweet Herbs, and fine Spice; being minced, put in it the Bellies of your Turkies; then blanch them with a Bit of Butter, ſome Parſley and Chibbols; when blanched, put them on the Spit, with Slices of Bacon and Paper round it; keep your Cardoons ready, let them be very white, cut half a Finger's Length, and put them in a Stew-pan, with half a Ladle of Veal-gravy, and half a Ladle of Ham Cullis; let them have a Boil; and, having taken off the Fat, add to them the Juice of an Orange. Your Turkies being done, and the Bacon and Paper taken away, diſh them up with your Ragout of Cardoons over them, and ſerve them up hot for a firſt Courſe.

Young Turkies with Cream.

TAKE a young Turkey or two, according to the Bigneſs of your Diſh, and, being ordered and roaſted, as before, let them be cold; then take a Bit of a Nut of Veal, take off the Skin, and cut it into Bits, with ſome Bacon well blanched, ſome Beef-ſewet, a Calf's Udder, ſome Muſhrooms, Parſley, Chibbol, ſweet Herbs, fine Spice, Salt, and Pepper: Put the Whole on the Fire in a Stew-pan, and, when done, take it out and mince it upon a Dreſſer: Then take the White of your Turkey, put it in a Mortar, with a Piece of Bread boiled in Milk, together with ſix Yolks of Eggs, and half of the Whites beat up to Snow, and pound it all together; then take a ſilver Diſh, or Baking-pan, put in the Bottom of it ſome of this minced Meat, lay your Turkey over it, and fill up your Diſh with the reſt of your Meat; leave a hollow Place in the Middle of your Diſh, put in it a Ragout made with Sweet-breads, Cocks-combs, and Muſhrooms, and lay ſome minced over the ſame; let your Turkey be round and plump; rub your Turkey over with beaten Eggs, and, having ſtrewed ſome Crums of Bread over it, put it in the Oven, or let it be done under the Cover of a Baking-pan, with Fire under and over. Your Turkey being enough, and of a good Colour, take it out, and clean well the Border of your Diſh; put a little Eſſence or Cullis round your

Turkey, and ſerve it up hot for a Courſe. If you have no ſilver Diſh, let it be done in a Baking-pan, and afterwards ſlide the Whole into your Diſh.

A young Turkey roaſted with Cream.

SINGE your Turkey, draw it, and lard it with Slices of Bacon and Ham, ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spice, Parſley, and Chibbol. Your Turkey being thus ordered, put it a Minute over the Fire in a Stew-pan, with a Quart of Milk, a good Lump of Butter, ſome ſweet Herbs, a few Coriander-ſeeds, ſome Salt, Pepper, and Slices of Onions: Then put it on the Spit, and beſprinkle it with the ſame Milk; when almoſt roaſted, take a Handful of fine Flour, mix it with a Pint of Cream, and add a good Lump of Butter and ſome Salt; put the Whole a Minute over the Fire, and keep it ſtirring; beſprinkle your Turkey with this Cream, to make a yellowiſh Cruſt round it, and, being ready, diſh it up with a Cullis under it, and ſerve it up for a firſt Courſe.

A young Turkey with a Carp-Sauce.

ORDER your Turkey, as thoſe dreſſed after the *Italian* Way; then put in a Stew-pan over the Fire two Pounds of Slices of Veal and Ham, and over thoſe a Carp cut in four; as ſoon as your Meat begins to ſtick to the Bottom, put in ſome good Broth, half a Ladle of your uſual Cullis, a Glaſs of Champaign, a Clove of Garlic, ſome Cloves, a Sprig of ſweet Baſil, ſome whole Chibbols, and a Lemon cut in Slices; take off the Fat, and ſtrain it off. Now blanch the ſoft Roe of your Carp, and put it in your Carp-ſauce. Your Turkey being roaſted, diſh it up with the ſoft Roe round it, with your Sauce over it; ſerve it up hot for a firſt Courſe.

Young Turkies with a Pike-Sauce.

DRESS your Turkies, as that with a Carp-ſauce; but, inſtead of ſoft Roe, put round it Slices of a Pike.

AT another Time, take ſome pounded Craw-fiſh Shells; having taken your Meat and Fiſh out of their Cullis, put the pounded Shells in it, and ſtrain it off; you may likewiſe make a Haſh with Pike, the White of Partridge, and Cullis, putting it into a ſilver Diſh, and letting it ſtick a little to the Bottom: Your Turkies being roaſted, put them in this Haſh, with ſome Craw-fiſh Tails, and Slices of Pike over them; ſerve them up hot for a firſt Courſe.

A young Turkey in a Braiſe.

TAKE a young Turkey, truſs it for Boiling, lard it with thick Bacon, and ſeaſon it with Salt, Pepper, ſweet Herbs, and fine Spice; then put it in a Baking-pan over your Slices of Bacon and Veal; ſeaſon it with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves, Onions, and a little Garlic; lay over again more Slices of Bacon and Veal, pouring in it a Glaſs of Wine, and one or two Ladles of Broth, and let it be done with Fire both over and under: When done, diſh it up with a minced Sauce, or a Ragout of Sweet-breads, Cocks-combs, and Muſhrooms, and ſome Gravy of Ham, or Ragout of Oiſters, according to the Fancy of the Workman: Serve it up hot for a firſt Courſe.

A young

A young Turkey with large Onions.

YOUR Turkey being ordered, as before, lay ſome Slices of Bacon over it, ſpit it, and baſte it with good Butter. Put Slices of large Onions, with a Bit of Butter in a Stew-pan over the Fire, and, beginning to have a Colour, ſtrew them with a Duſt of fine Flour, put in ſome Broth, take off the Fat, and put to it ſome Cullis, if not thick enough. Your Ragout being reliſhing, pour it with the Onions and Lemon-juice over your Turkey; and, when done enough, ſerve it up hot for a firſt Courſe.

Young Turkies in a Caul.

AFTER your Turkies are roaſted, let them grow cold; then take ſome of a Fillet of Veal, and cut it in ſmall Pieces, with a Bit of Bacon, a Calf's Udder, a Bit of Beef-ſewet, ſome Muſhrooms, Parſley, Chibbol, ſweet Herbs, fine Spice, Salt, and Pepper: And, after the Whole has been ſweating about a Quarter of an Hour in a Stew-pan over a ſlow Fire, put it on a Dreſſer, and mince it with the White of your Turkies. Boil ſome Crums of Bread in Milk, and, when thickened and cold, put it in a Mortar with your Stuffing, ſix Yolks of Eggs, and three Whites of Eggs beat up to Snow; have in Readineſs a little Ragout of Sweet-breads, Cocks-combs, Muſhrooms, and Artichoke-bottoms cut in Slices. Get as many Pieces of a Calf's Caul, as you have Turkies to wrap up, as follows: Put in the Bottom of a Baking-pan a Caul, and then over it your Turkey, in the Body of which put your Ragout; and, having ſtopped the Hole with your Stuffing, which put alſo over and round your Turkey, wrap up the Whole in the Caul, and bake it in the Oven: Which being done, ſerve it hot for a firſt Courſe, with a Cullis of Ham.

Young Turkies with Saffron, after the Poliſh *Way.*

TAKE a young Turkey, draw, truſs, and ſpit it with Slices of Bacon and Paper round it; then put in a Stew-pan Slices of Onions, and boil them with ſome Broth. Being done, ſtrain them off, and, if they are too thick, put ſome more Broth to them; and theſe Onions muſt be as thick as Eſſence of Ham; then put a very little pounded and dried Saffron in a Cup, mix it with a little Pot-broth, and pour it by Degrees into your Cullis, till it begins to have a fine Colour, but not too deep: Your Turkies being taken off, cut off the Wings and the Legs, and put them in your Cullis: Serve them up hot for a firſt Courſe.

AT another Time, take ſome Parſley-roots cut in Slices, boil and mix them with Cullis and the Saffron, as before; and, inſtead of roaſting your Turkey, boil it in a Kettle, about a Quarter of an Hour; ſerve it up hot for a Courſe, with the Cullis of Parſley-roots over it.

Young Turkies and Capons, the Citizens *Way.*

YOUR Turkey being ordered for Boiling, put it in a Kettle, or earthen Pot, with Salt, and a ſufficient Quantity of Water to cover it; when the Water boils, put in your Turkey; let it not boil too much: Then put ſome Butter in a Stew-pan, or earthen Pot, over the Fire, with a Duſt of Flour, ſome Nutmeg, Pepper, Salt, and Oyſters,

if you have any; and, this Sauce being thickened and reliſhing, pour it over your Turkey; which, when ready, diſh it up.

AT another Time, take a little Parſley, with ſome of the Green of a Chibbol, a little Mint and Terragon, if you have any, or elſe you may make your Sauce with Parſley only; but, if you have any Anchovies, put a couple of them, cut ſmall, into your Sauce, with half a Lemon peeled cut in Dice, ſqueeſing therein the Juice of the other Half of the ſame Lemon; ſtew the Whole together with a Bit of Butter, half a Spoonful of fine Flour, a little Water, Salt, and Pepper; which being done, and your Turkey diſhed up, pour this Sauce over it.

AT another Time, for a Change, take ſome Endive boiled in Water, ſqueeſed and cut ſmall, which put on the Fire in a Stew-pan with a Bit of Butter, a Duſt of fine Flour, and then a little of the Broth in which your Turkey was boiled; if it be not thick enough, thicken it with Eggs.

AT another Time, you may boil ſome Onions with your Turkey, and put theſe Onions in a Stew-pan, with a Bit of Butter, ſome Salt and Pepper; let it boil again with a little of the ſame Broth in which your Turkey was boiled: Then thicken the ſame with whole Cullis, which you pour over your Turkey, and ſerve it for a firſt Courſe.

A young Turkey with Eels.

LET your Turkey be ordered as before dreſſed, the *Italian* Way: Take ſeveral Eels, ſkin them, cut them in Slices ſix Inches long, and lard them with fine Bacon; let them take a Boil in ſome White-wine. Make a Gloſs of Veal thus, *viz.* Boil ſome Veal and Ham in good Broth, till the Veal is enough; then let this Broth be boiled by itſelf to a Gloſs, in which afterwards put your Bits of Eels, and let the Whole ſtew ſlowly on hot Cinders, with a little Fire over it. Your Turkey being roaſted and diſhed up, place your Bits of Eels round it, with an Eſſence of Ham, and ſerve it up hot for a firſt Courſe.

AT another Time, inſtead of larding theſe Bits of Eels with fine Bacon, you may lard them with thick fat Bacon, and dreſs them in a Braiſe, made with Slices of Bacon, ſeaſoned with Pepper, Salt, ſweet Baſil, and Slices of Onions, with other Slices of Bacon over the Eels, pouring in a couple of Glaſſes of White wine. The Eels being done and firm, take them out, and put them in ſome Eſſence of Ham; and, when your Turkey is roaſted, diſh them up, and garniſh your Diſh with your Bits of Eel, with the ſaid Eſſence mixed with the Juice of a Lemon over; ſerve it up hot for a firſt Courſe.

CHAP.

CHAP. VI.

Of Courſes of Thruſhes, Lap-wings, Teals, and Turtle-doves.

How to dreſs young Partridges with Melons.

TAKE three Partridges, pick, draw, truſs, blanch, and lard them with fine Bacon; when they are larded, put them to ſtew in a Stew-pan, with ſome Slices of Bacon and Slices of Ham, a Bunch of ſweet Herbs, and two ſmall Onions; then wet them with Broth: When it is done, take them warm, and ſtrain their Broth through a ſilk Sieve; put it again into the Stew-pan, and let it boil to a Glaſs; then put in your Partridges, cover and keep them upon hot Cinders, that they may eaſier glaze; then put two other Partridges to the Spit, a couple of Chickens, and a Pullet: When your Meat it done, let it ſtand, till it is half cold; then take a Stew-pan, put in ſome Muſhrooms cut into Bits, with ſome Truffles and Veal Sweet-breads, wet them with a little Gravy and a Glaſs of Champaign, and put them all together over the Fire: When your Sweet-breads are done, thicken it with Veal-gravy and Eſſence of Ham, and put in a few Cocks-combs; then take the White of your Partridges, Chickens, and Pullets; cut them in Slices, put them in your Ragout, and keep it hot; then take the biggeſt Melon you can get, make a Hole in the Middle, five Inches long and three broad; empty it well to hold your Ragout, then put it to boil in good Broth, for a quarter or half an Hour, and keep it ſtirring now and then. Your Melon being done enough, take it out, drain it well, and wipe it; then put it in the Diſh, and put your Ragout of Chickens and Partridges with your glazed Partridges over it; then ſerve it up hot.

A Fricaſſee of Thruſhes, the Muſcovite *Way.*

TAKE ſome Thruſhes well picked, truſs them, and cruſh the Breaſt-bone flat; then put them in a Stew-pan with a little melted Bacon, a Bunch of Herbs, and a couple of ſmall Onions, Muſhrooms and Truffles, if you have any, with ſome Bits of Veal Sweet-breads; then put your Stew-pan over a Stove; give your Thruſhes ſome Toſſes, and wet them with two Glaſſes of *French* Brandy; do them with a briſk Fire, and the Brandy will burn; ſtir them now and then, and, when the Fire is out, put in a little Gravy and Cullis; then let it ſimmer. When ready, take off the Fat; let it be reliſhing; put in it the Juice of a Lemon, then diſh them up, and ſerve them up hot for a firſt Courſe.

A Fricaſſee of Thruſhes with Champaign.

TAKE Thruſhes, cruſh the Breaſt-bone flat, and put them in a Stew-pan with a little melted Bacon, a Bunch of ſweet Herbs, a couple of Onions, Muſhrooms, and Truffles, and a few Veal Sweet-breads;

put

put your Stew-pan upon a Stove, and give it ſome Toſſes; wet them with two Glaſſes of Champaign, or other White-wine; then put in ſome Gravy and Cullis, and let it ſimmer: When done, ſkim the Fat off, let it be of a good Taſte, put in the Juice of a Lemon, diſh them, and ſerve them up hot.

Thruſhes with Juniper-berries.

YOUR Thruſhes being picked, as above, put them upon iron Skewers, and wrapped up in Slices of Bacon and Paper; tie them to a Spit, and roaſt them; put in a Stew-pan a little Gravy and Cullis, with a Glaſs of White-wine; boil it, let it be of a good Taſte, and put in it the Juice of a Lemon; then take a Dozen of Juniper-berries blanched, and put them in your Cullis. Your Thruſhes being ready, take off the Slices of Bacon and Paper, and put them to ſimmer a little while in your Cullis; take off the Fat, and put them into your Diſh, to ſerve them up hot for a firſt Courſe.

Thruſhes dreſſed, after the Country *Faſhion.*

TAKE Thruſhes, pluck and pick them clean; truſs them and put them upon an iron Skewer, which you tie to the Spit to roaſt; take a Piece of Bacon, as big as your two Fingers, which wrap up in Paper, ſtick it to the End of a Fork, ſet it on the Fire, and let it drop upon your Thruſhes; when the Bacon drops no longer, fling ſome Salt and Crums of Bread upon your Thruſhes, and take a few Shalots, cut them ſmall, and put them into a Pan or a Diſh, with a little Salt and Pepper, and a little Gravy; but, if you have none, a little Water and a little Butter, the Juice of a Lemon or Verjuice; and, for Want of either, a little Vinegar: Put your Sauce into your Diſh, put your Thruſhes over it, and ſerve them up hot.

THE Thruſhes more commonly are ſerved for Roaſt than otherways.

Lapwings, the Muſcovite *Way.*

TAKE ſome Lapwings, pluck, pick, ſinge, and draw them; cut them into two, and put them in a Stew-pan with a little melted Bacon, two ſmall Onions, ſome Muſhrooms, and Truffles, and ſome Sweet-breads of Veal; ſet them over the Fire, toſs them up, and wet them with a couple of Glaſſes of Brandy; let them boil with a briſk Fire, and the Brandy will burn, and ſtir them now and then, when the Brandy goes out; wet them with a little Gravy, and let them ſimmer gently: When they are done, take off the Fat, thicken it with your Cullis, let it be of a good Taſte, diſh them up with the Juice of a Lemon over them, and ſerve them up hot for a firſt Courſe. You may ſerve them whole, if you think fit.

Lapwings with Champaign.

TAKE ſome Lapwings, pluck, pick, ſinge, draw, and truſs them; cut them in two, and put them in a Stew-pan with melted Bacon, a Bunch of Herbs, two ſmall Onions, Muſhrooms and Truffles, if you have any, and Veal Sweet-breads; ſet it upon the Fire, give it a few Toſſes, and wet it with a couple of Glaſſes of Champaign, or other Wine; then put in a little Gravy and Cullis, and let it ſimmer; being done, ſkim off the Fat, let it be of a good Taſte, put in it the Juice of a Lemon, and put it in your Diſh; ſerve it up hot for a firſt Courſe.

Lap-

Lapwings dreſſed, after the Country *Faſhion.*

TAKE ſome Lapwings, pluck, pick, ſinge, draw, and truſs them; put them to an iron Skewer, and tie them to the Spit; then put them to the Fire; take a Piece of Bacon the Thickneſs of two Inches, wrap it up in a Piece of Paper, ſtick it to the End of a Fork, ſet it on the Fire, and let it drop upon your Birds; then ſtrew them with Salt and Crums of Bread, mince a few Shalots, and put them into a Stew-pan or Diſh, with Salt, Pepper, and a little Gravy; if you have no Gravy, put in ſome Water and a little Butter, the Juice of a Lemon or Verjuice, or, for Want of either, Vinegar; then put your Sauce in the Diſh wherein you deſign to ſerve it, and your Lapwings upon it, and ſerve it as warm as you can.

Teals with Olives.

TAKE ſome Teals, pick, ſinge and draw them; take the Liver and mince it with Parſley, green Onions, fine Herbs, Muſhrooms, ſcrap'd Bacon, and a Bit of Butter mix'd all together; put it into the Body of your Teal, and blanch them with a little Butter, Parſley, and green Onions; then put them to the Spit wrapp'd up with Slices of Bacon and Paper; take ſome Olives, take the Stones out, and blanch them; put them in a Pan with a little Veal Gravy, and Eſſence of Ham, and let them have a Boil. Your Teals being ready, take them off, put them in the Diſh with your Ragout of Olives over them, and ſerve them up hot.

Teals with Shalots.

TAKE ſome Teals and dreſs them, as before mentioned; take Shalots, mince them very ſmall, and put them in a Stew-pan with a little Gravy and Cullis, Salt and Pepper; let them juſt boil: Your Teals being ready, put them in the Diſh, and your Shalot Sauce over them, with a little Juice of an Orange, and ſerve it up hot for a firſt Courſe.

Teals with the Juice of Orange.

DRESS your Teals, as before, take a couple of Oranges, and cut ſome Zeſts off them; add a little Cullis, Ham, a little Gravy, and a little Pepper; heat it, ſqueeſe in it the Juice of your Oranges, and let it be reliſhing. Your Teals being ready, take them off, put them into the Diſh with the Sauce over them, and ſerve them up hot for a firſt Courſe.

Teals with Truffles.

TAKE ſome Teals, pick, ſinge, and draw them; mince the Liver with ſcrap'd Bacon, a Bit of Butter, Truffles, Parſley, ſweet Herbs, green Onions, Pepper and Salt mix'd all together and put it into the Body of your Teals; blanch them in a Stew-pan with a Bit of Butter, Parſley, and green Onions. This done, put them to the Spit wrapped up in Slices of Bacon and Paper; take ſome Truffles and pare them, waſh them well, cut them in Slices, put them in a Stew-pan, with ſome Gravy and Cullis, half a Glaſs of Champaign or white Wine, and let them be a doing gently; when boil'd, put in the Juice of a Lemon; your Teals being done, draw them off the Spit, take off the Slices of Bacon, diſh them up with your Ragout over them, and ſerve them up hot for a firſt Courſe.

Teals

Teals with Oyſters.

DRESS your Teals, as before, except your putting Truffles in their Bodies; put them to the Spit with Slices of Bacon wrapped up in Paper; blanch ſome Oyſters, and take out the Hard; put Gravy and Cullis and Eſſence into a Stew-pan, and let it be reliſhing; then put your Oyſters in it, and mind that it don't boil. Your Teals being done, take off the Bacon, and put them into a Diſh, with your Oyſter Ragout over them, and ſerve them up hot.

Another Way to dreſs Teals with Oyſters.

TAKE ſome Teals, pick, ſinge, and draw them; mince the Liver with Parſley, green Onions, and ſcraped Bacon, a Lump of Butter, Pepper and Salt; let your Oyſters be well blanched, put them all together into the Bodies of your Teals, and put them on the Spit wrapped up in Slices of Bacon and Paper; take ſome Oyſters, and blanch them in their own Liquor, which ſtrain off; put in a Stew-pan ſome of their Liquor, a good Lump of Butter, Salt, Pepper, Nutmeg, a Duſt of Flour, and a Daſh of Vinegar; then put your Sauce over to thicken it; put in your Oyſters, let it be reliſhing, take out your Teals and diſh them up, and pour your Oyſter Ragout over them, and ſerve them up hot for a firſt Courſe.

AT another Time, you may put ſome blanched Parſley minced with Lemons cut in Dice, and a minced Anchovy.

Teals with Spaniſh *Cardoons.*

TAKE Teals, pick, ſinge, and draw them; mince the Liver with Parſley, green Onions, ſcrap'd Bacon, Butter, Pepper, Salt, ſweet Herbs, and fine Spices; fill up the Bodies of your Teals, tie both Ends, and blanch them; then put them to roaſt, wrapped up in Slices of Bacon and Paper; have ſome *Spaniſh* Cardoons ready done, draw them out of their Braiſe, clean them well, and put them into a Pan with ſome Gravy and Eſſence; let them have a Boil, ſkim the Fat off, and put in the Juice of an Orange and of a Lemon. Your Teals being ready, take off the Bacon and Paper, and put them into your Diſh with your Ragout of Cardoons over them, and ſerve them up hot for a firſt Courſe.

Teals dreſſed in a Braiſe.

TAKE ſome Teals, pick, ſinge, draw, and truſs them as for Boiling, and lard them with thick Bacon; do them in a little Braiſe: When done, make your minced Sauce with a few Muſhrooms, Truffles, green Onions, Capers, and Anchovies, and a Duſt of Flour; wet them with Gravy: When your Teals are done, take them out to drain, diſh them up with your minced Sauce over them, and ſerve them up hot for a firſt Courſe.

AT another Time, you may make your Ragout with Sweet-breads or Muſhrooms, or a Ragout of Cucumbers or Celery.

Turtle-doves, the Huxelles *Way.*

TAKE ſome Turtle-doves, pick, ſinge, and draw them; take a Stew-pan, line the Bottom with thin Slices of Veal and Ham, an Onion cut into Slices, and take as many Craw-fiſh as Turtle-doves; cut off the ſmall Claws; put your Turtle-doves in the Pan, and between every Dove a Craw-fiſh; then mince Parſley, green Onions, ſcraped

ſcraped Bacon, a few Pullets or Chicken Livers, Muſhrooms, Truffles, Salt, Pepper, fine Herbs, and fine Spices; mix them all together, put them in the Bodies of the Doves, and ſeaſon them with Salt, Pepper, ſweet Baſil, Bay-leaves, and a Glaſs of white Wine; then cover every Turtle-dove with a thin Slice of Ham, and a Slice of Veal at the Top of it; cover it well, and put it to ſtew, with Fire under and over: And, when they are done, take your Doves and Craw-fiſh out, and put into your Pan Half a Spoonful of Eſſence of Ham, ſome Gravy and Cullis; ſtew it a Minute, and take the Fat off; ſtrain it through a ſilk Sieve, put in the Juice of a Lemon, and diſh up your Doves, and between every Dove a Craw-fiſh with your Cullis over it: Then ſerve them hot for a firſt Courſe.

Doves with Champaign.

TAKE ſome Turtle-doves dreſſed, as before, only with this Difference, that you muſt wet them with two Glaſſes of Champaign, and a few Slices of Lemon; when they are done, take them out, keep them hot, and put in your Pan, where they have been a doing, Half a Spoonful of Gravy, Eſſence, and Cullis, with two Glaſſes of Champaign, and a Crum of Garlic; let it boil, be well thickened, and of a good Taſte; ſtrain it through a ſilk Sieve, and put your Doves into a Diſh; then put your Sauce over them, and ſerve them up hot for a firſt Courſe.

Turtle-doves, the Italian *Way.*

TAKE ſome Turtle-doves, draw and truſs them; take a few Fowls Livers, a few green Onions and ſcraped Bacon, all well minced, and put it into the Bodies of the Turtles; put into a ſmall Stew-pan a few Slices of Ham, Veal, and Onions; then lay your Turtles over this, Belly downwards, and ſeaſon them, as before; put in a few Slices of Lemon, a few Cloves of Garlic, and a little Oil; cover it, with Fire under and over: Your Doves being done, take them out, and put into the Pan a little Gravy and Eſſence of Ham, with a Glaſs of Champaign; boil it, till all the Oil is waſted, and ſkim it well; then ſtrain it through a ſilk Strainer, diſh them up with your Sauce over them, and ſerve them up for a firſt Courſe.

Turtle-doves ſticking to the Diſh.

TAKE Turtle-doves, pick, ſinge, and draw them; then take a Stew-pan, line the Bottom with Slices of Bacon, Veal, and Ham; put your Doves over them, take the Livers out, and mince them with a little ſcraped Bacon, Parſley, green Onions, Salt, Pepper, fine Spice, and ſweet Herbs, and fill up the Bodies of the Doves; obſerve to ſlit them at the Back, and ſeaſon them with Salt, Pepper, ſweet Baſil, and Onions; cover them Top and Bottom alike; let them ſtew, with Fire under and over. Take Partridges Livers, if you have any, or of any other Fowls; mince them well, and put them in the Diſh which you deſign to ſerve them in, with a little Cullis mixed well all together; ſet your Diſh over a Stove, take your Doves off the Fire, take them out to drain, and diſh them up; let them ſtick to the Diſh; then put ſome Cullis of Ham over them, and ſerve them up hot for a firſt Courſe.

Turtle-

Turtle-doves with Fennel.

TAKE Turtle-doves, pick and draw them; mince the Livers with ſcraped Bacon, Parſley, green Onions, Muſhrooms, a Pinch of Fennel, a Bit of Butter, Salt and Pepper; all being well minced, put it into the Doves Bodies, and blanch them in a Stew-pan with a little Butter; then put them to roaſt, wrapped up in Slices of Bacon and Paper; after which take a Stew-pan, put in a little Fennel, and let it boil a Moment, that the Gravy may take the Taſte of the Fennel. Your Doves being roaſted, take them off, and alſo the Bacon; diſh them up, put the Sauce over them, and ſerve them up hot for a firſt Courſe, with a little green Fennel in the Middle.

Turtle-doves with Bay-leaves.

TAKE Turtle-doves, pick, finge, and draw them; then lay in the Bottom of the Pan Slices of Veal and Bacon; put in your Turtle-doves, ſeaſon them with ſweet Herbs, Bay-leaves, Parſley, and Onions cut in Slices; cover them Top and Bottom alike, and ſtew them, with Fire under and over; take about Half a Dozen of green Bay-leaves, and blanch them in hot boiling Water; then take ſome Eſſence of Ham, and put it into a Stew-pan with your Bay-leaves: Your Doves being done, drain them, diſh them up with your Cullis, the Bay-leaves, and the Juice of Lemons over them, and ſerve them up hot for a firſt Courſe.

AT another Time, you may roaſt them wrapped up in Bacon with the ſame Sauce.

CHAP. VII.

Of Woodcocks, Snipes, Geeſe, and Larks.

Woodcocks with Wine, a firſt Courſe.

TAKE Woodcocks, and cut them in four, but keep the Inſide to thicken the Sauce; then put your Woodcocks into a Stew-pan with ſome Truffles cut in Slices, ſome Veal Sweet-breads, and Muſhrooms; fry all together, and moiſten them with good Beef Gravy; ſeaſon them with Salt, Pepper, and green Onions, and put in two Glaſſes of Wine; make them boil well, and, when they are done, mix the Inſide with your Sauce, or make Uſe of your Woodcocks Cullis, or any other good Cullis; you may alſo put a Spoonful of Eſſence of Ham, and take off the Fat; put your Woodcocks in the Diſh, and the Ragout over them, with the Juice of an Orange, and ſerve it up hot.

Salmi of Woodcocks with Wine.

ROAST ſome Woodcocks; when they are half roaſted, cut them to Pieces, and put them into a Stew-pan, with as much Wine as is required for the Woodcocks you take; put in ſome Truffles, if you have any, and ſome minced Muſhrooms, a few Anchovies and Capers, and put

put them a doing; thicken your Sauce with a Cullis, and put your Woodcocks over a Fire, without Boiling; and, before you ſerve them up, ſkim off the Fat, ſqueeſe the Juice of an Orange over them, and ſerve them up hot.

Snipes in Surtout.

YOU muſt have a minced Meat ready done, of which you muſt make a Border in the Diſh your Surtout is to be ſerved in. Your Snipes being roaſted, make a Salmi, which put to cool, before you put it into the Diſh; after which, cover them with the Remainder of your Stuffing, which colour with Eggs, and ſtrew over them Crums of Bread; put them into the Oven, to get a good Colour, and ſerve it up hot.

Woodcocks with Olives.

TAKE ſome Woodcocks, pick them nicely, truſs and cover them with Slices of Bacon; put them upon a Skewer, faſten it to a Spit, and lay them to roaſt: Take ſome Olives, pick out the Stones, and blanch them; being blanched, put them into a Stew-pan, with a Spoonful of good Oil; paſs them a Moment over the Fire, and wet them with Gravy and Cullis; take Care to clear away the Fat, till all the Oil is conſumed. Your Woodcocks being done, take them off, and dreſs them in the Diſh; obſerve that your Ragout of Olives is of a good Taſte; put it upon your Woodcocks, and ſerve them up hot for a firſt Courſe.

Other Woodcocks with Oyſters.

TAKE ſome Woodcocks, pick them clean, draw them, take the Guts, and mince them with Parſley, green Onions, fine Herbs, fine Spice, Muſhrooms, if you have any, Truffles, and ſcraped Bacon; put in a Dozen of Oyſters, paſs them all a Moment upon the Fire, put them in the Bodies of your Woodcocks, and ſtop them well, that they may not get out; wrap them up in Slices of Bacon, put them upon a Skewer, and tie it on a Spit to roaſt: Take ſome Oyſters and blanch them, taking Care that they don't boil; take out the Hards, and put them into a Stew-pan with a little Cullis, and Eſſence of Ham. Your Woodcocks being done, take them off and dreſs them in the Diſh; heat your Oyſters, and put them upon your Woodcocks, and ſerve them up hot for a firſt Courſe.

YOU may ſerve your Woodcocks as your Snipes, and, at another Time, you may dreſs your Oyſters with a white Sauce thus: Take a Stew-pan, and put in it a good Piece of Butter, a little Parſley blanched, and cut ſmall, ſome Nutmeg, beat Pepper, Half a Lemon cut in Dice, and a minced Anchovy; then put in your Oyſters, and put them upon the Fire to thicken your Sauce; let your Sauce be of a good Taſte, and put it upon your Woodcocks or Snipes, or any other Fowls which you think proper.

How to make green Geeſe with green Peaſe.

TAKE a Couple of green Geeſe, and ſcald them; being ſcalded and well picked, draw them; don't cut off the Hole of the Backſide; then put them into freſh Water, and blanch and ſqueeſe Half a Dozen Heads of Lettuce; being blanched, put them in freſh Water, ſqueeſe them well, and cut them in Pieces. Take a Stew-pan, and put in it a good Piece of Butter, ſome green Onions, and minced Parſley,

ſome

ſome Muſhrooms alſo minced, if you have any; put your Stew-pan over the Fire, and give it ſome Toſſes; then put in your Lettuces, and ſeaſon them with Salt, Pepper, ſweet Herbs, and fine Spices; give them ſome Toſſes upon the Fire: Take your Geeſe out of the Water, and put your Lettuce in the Bodies of them; then take a Stew-pan, and put in it ſome Slices of Bacon, Slices of Onions, and of Veal; put in your green Geeſe, and ſeaſon them with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves, and Cloves; cover them Top and Bottom alike; wet them with a Spoonful of Broth or Water; then cover your Stew-pan, and put them to ſtew gently, with Fire under and over: After which, take a Pound of Fillet of Veal, cut it in Slices, and put them into a Stew-pan with Slices of Ham, Onions, and ſome Pieces of Carrots; put them to ſweat upon the Stove; when brown, wet them with Broth. Take a Stew-pan, put in a Piece of Butter, ſome Parſley, and a Quart of Peaſe; put them over the Fire, and take Care to ſtir them now and then; being done, pound them, and put them into the Stew-pan where your Veal is; obſerve that your Cullis is of a good Taſte, and thick enough; then paſs it through a Strainer, and put it again into a Stew-pan; take a Pint of ſmall Peaſe, and put them to boil: Being done, put them into your ſtrained Peaſe; your green Geeſe being done, take them out to drain, diſh them up, and put your Peaſe over them, and ſerve them up hot for a firſt Courſe.

AT another Time, you may dreſs your green Geeſe, the ſame Way, only putting a Ragout of green Peaſe over them.

How to make green Geeſe with Cheſnuts and Sauſages.

TAKE a Gooſe, cut off the Wings, ſinge it, pick it clean, and draw it; then take ſome Cheſnuts and pare them, and put them to do in the hot Cinders; pare them again; being done, take the Liver of your Gooſe, take away the Gall, and mince it with a Piece of Bacon ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms, and Truffles, if you have any, and a good Lump of Butter; then put this Stuffing into the Stew-pan with your Cheſnuts, mix all well together, and put it into the Body of your Gooſe, with ſome ſmall Sauſages; put your Gooſe to the Spit, and roaſt it; then take more Cheſnuts, pare them, and put them to do in the hot Cinders, or under the Cover of a Baking-pan; being done, pare them again, and do them in a Stew-pan; then take off the Broth, and put in ſome good Cullis: Your Gooſe being done, take it out, diſh it up with your Ragout of Cheſnuts over it, and ſerve it up hot for a firſt Courſe.

Firſt Courſe of a Gooſe, the Gaſcoigne *Way.*

TAKE a Gooſe, take off the Wings, ſinge it, pick it clean, and draw it; take the Liver, take off the Gall, mince it with a Piece of Bacon, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms and Truffles, if you have any, a good Lump of Butter, and a Clove of Garlic for thoſe that like it; ſtir it well with your Knife, put it in the Body of your Gooſe, and truſs your Rump into the Back-ſide, for fear your Stuffing ſhould come out; then put it to roaſt, and baſte it; being done, ſtrew it with Crums of Bread; then pick ſome Shalots,

Shalots, mince them, and put them into a Stew-pan with a little Gravy, ſome Salt, beaten Pepper, and a Couple of Rocamboles, a little Cullis if you have any, and the Juice of an Orange; heat all theſe a Moment, and put it in the Diſh wherein you will ſerve your Gooſe: Take your Gooſe off, put it in the Diſh, and ſerve it up hot for a firſt Courſe.

A Courſe of Legs of Geeſe.

THESE Sort of Legs of Geeſe commonly come from *Gaſcoigne*, this is the Way to dreſs and to ſerve them: Take your Legs of Geeſe out of the Barrel, put them into a Stew pan to melt the Fat, and then put them upon the Gridiron; being broil'd, ſerve them with a Remoulade; you will find the Manner of making a Remoulade, in the Chapter of *Culliſſes*.

Another Way.

YOUR Legs of Geeſe being done in a Braiſe, take them out to drain, ſtrew them with Crums of Bread, broil them, and ſerve them up with a hot Remoulade, or Gravy and Shalot.

Another Way.

TAKE your Geeſe Legs, and dreſs them in a Stew-pan with melted Bacon; take them out, and ſteep them hot; put into the Stew-pan ſome Onions cut into Dice, and let them have a good Colour; drain off the Fat, and ſalt and pepper them; diſh up your Legs with your Onions over them; then put into the Pan a little Gravy and Vinegar, which you muſt heat a Moment, and pour over your Onions, and ſerve it up hot.

Larks in Ragout.

HAVING drawn your Larks, fry them in Bacon, with an Onion ſtuck with Cloves; with Truffles, Muſhrooms, and fat Livers; and ſtew them with a Duſt of Flour; if you have no Cullis, wet them with good Beef Gravy, or Veal; let it boil to a ſtrong Sauce, and mix with it an Egg, a little Cream, and a little minced Parſley, which put into the Stew-pan, giving it ſome Toſſes to thicken it more; take off the Fat now and then; ſerve it up hot with the Juice of a Lemon.

Larks in Paper-Caſes.

TAKE ſome Larks, pick them well, and put them into a Stew-pan with Butter, ſome Veal Sweet-breads, Muſhrooms, green Onions and Parſley minced, ſeaſoned with ſweet Herbs, fine Spice, Salt, and Pepper; toſs them up, and make a round Paper-Caſe, according to the Bigneſs of your Diſh; if you have a little Stuffing, put it in the Bottom of your Caſe, place in it your Larks, cover them with Slices of Bacon, and put it into the Oven, or under the Cover of a Baking-pan; being done, take out your Caſe, and take off the Fat; then diſh it up, and moiſten it with Gravy and Cullis; put in the Juice of a Lemon, and ſerve it up hot.

Larks with Sage.

TAKE ſome Larks, pick them very clean, draw them, and take a little Piece of Bacon, a little Piece of Ham boiled, the White of a Fowl, and Sage; mince theſe all together, and put them into the Bodies of your Larks; take as many Slices of Bacon as you have Larks,

and put a little of the ſame Stuffing over your Bacon with your Larks over them: Being wrapp'd up in the ſaid Slices, place them in a Baking-pan, and put them in the Oven, or under a Cover; being done, diſh them up with Gravy.

AT another Time, you need not draw them.

Larks ſticking to the Diſh, coloured with Parmeſan *Cheeſe.*

TAKE ſome Larks well picked, ſinged, and truſſed; put them into a Stew-pan, with ſome Bits of Veal Sweet-bread, half a Glaſs of Champaign, a little Gravy and Cullis; make them ſimmer a little while; then take the Diſh you will ſerve them in, and put in the Bottom of it ſome ſcrap'd *Parmeſan* Cheeſe; place your Larks in it, and ſome Bits of Veal Sweet-bread, with their Sauce over them; ſtrew them with *Parmeſan* Cheeſe, and let them get a Colour in the Oven; when done, take them out, put the Juice of an Orange over them, and ſerve them up. You may dreſs Pigeons, Chickens, Partridges, Thruſhes, Snipes, and Quails in the ſame Manner.

CHAP. VIII.

Of firſt Courſes with Partridges.

Young Partridges, the St. Cloud *Way, when they are in Seaſon.*

GET ſome young Partridges, pick them very clean, draw them, and keep their Livers, throwing their Gall away; after which, mix together ſome ſcrap'd Bacon, a Bit of Butter, ſome ſweet Herbs, ſome Spice, Salt and Pepper, and put the Whole into the Inſide of your Partridges, with a Bit of Cinnamon in each; then ſpit them tied to a Skewer, and wrapped up with Slices of Bacon, and ſome Sheets of Paper. This being done, take a little Stew-pan, and put in it a Piece of Veal about the Bigneſs of your Fiſt, cut in ſmall Bits, with ſome Slices of Ham: Put the Whole over the Fire, and let it ſtick a little to the Pan; then moiſten it with ſome Broth and Gravy, a little Spoonful of your Cullis, a Glaſs of Champaign, ſome Slices of Lemon, a Sprig of ſweet Baſil, ſome Thyme, a Clove of Garlic, and ſome Cloves; let your Cullis be thoroughly done, and take its Fat quite off: When it is as it ſhould be, take the Livers of your Partridges, pound them in a Mortar, in which put a Drop of Broth, to get all your Livers out, and put them in your Cullis, and ſtrain it through a Sieve, taking out firſt with a Ladle the Meat of your Cullis; let this little Sauce be reliſhing. Your Partridges being done, take them off, and take your Bacon and Paper away; after which lay them in their Diſh, having firſt taken out the Cinnamon put in them; then put your Cullis on the Top of them, and ſerve them hot for a firſt Courſe.

Young

Young Partridges cut into Bits, and dreſſed with good Butter.

TAKE ſome young Partridges, pick and draw them, put ſome Butter in the Inſide of them, and let them be roaſted, having firſt wrapped them up in Slices of Bacon, and ſome Sheets of Paper; when they are roaſted, let them ſtew in a Stew-pan, with half a Quartern of Butter, a little Eſſence of Ham, a little pounded Pepper, a little Nutmeg, and the Juice of a Lemon: Your Partridges being done enough, take them out, and cut their Wings off, leaving no Bones in them; then put them in your Sauce, and, if you pleaſe, after the ſame Manner, put therein their Legs and Breaſts, according to your Maſter's Liking; ſome are for the Wings only; but, either Way, let your Diſh be reliſhing, and ſerve it hot for a firſt Courſe.

Young Partridges with a Spaniſh *Sauce.*

TAKE ſome young Partridges, pick and draw them very clean, taking Care not to cut the Holes of their Back-ſide; get ſome ſcraped Bacon, Parſley, Chibbol, Salt, Pepper, ſweet Herbs, all Spice, and Muſhrooms; having minced the Whole together, put it in the Inſide of your Partridges, ſtopping their Hole with their Rump, and ſet them to roaſt tied with a Skewer on the Spit, and wrapped up with Slices of Bacon, and ſome Sheets of Paper: Then get a Stew-pan, put in it ſome good Oil, an Onion cut in Slices, ſome Parſley, and a ſmall Carrot cut into little Bits; which being a little ſtewed, moiſten them with ſome good Gravy, ſome good Eſſence of Ham, and half a Lemon cut into Slices, after its Skin is taken off; ſome Muſhrooms, three or four Cloves of Garlic, a little ſweet Baſil, and a good Glaſs of Champaign; then take off the Fat of your Cullis, which being done, take the Livers of your Partridges, having firſt taken away their Gall, and pound them in a Mortar; being well pounded, put a little Gravy, to take out the Livers the better; then take the Onions out of your Cullis, and put your pounded Livers therein; after which ſtrain it through a Sieve; your young Partridges being roaſted, take them off the Spit; and, the Slices of Bacon with the Paper being taken away, lay them into their Diſh, with the *Spaniſh* Sauce over them, and ſerve them hot for a firſt Courſe.

Young Partridges with Olives.

TAKE the Number of Partridges you think proper, according to the Bigneſs of your Diſh; pick them well, and draw them clean, but do not cut their Hole in the Back-ſide; take away their Gall, and mince them with ſome Parſley, Chibbol, Muſhrooms, ſweet Herbs, all Spice, Salt, Pepper, and ſcraped Bacon, with a Bit of Butter; put the Whole in the Inſide of your Partridges, putting the Rump in the Hole of their Back-ſide; do not take off their Feet, and let them take a Fry in the Stew-pan, with a Bit of Butter, ſome Sprigs of Parſley and Chibbol, with ſome Salt; after which ſpit them wrapped up in Slices of Bacon, and ſome Sheets of Paper; then get ſome Olives, and, having taken their Stones away, blanch them in boiling Water; put them in a

Stew-pan with a Cullis, ſome Eſſence of Ham, and ſome Gravy; let them boil, and take off the Fat; let the Whole be pretty reliſhing. Your young Partridges being done, take them off, and, the Slices of Bacon with the Paper being taken off, lay them in their Diſh with your Olives over them, and ſerve it hot for a firſt Courſe.

Roaſted young Partridges with Oyſters.

TAKE ſome young Partridges, pick and draw them, but do not cut the Back-ſide Hole of them; mince their Livers, and having got ſome Oyſters, blanch them, and take out the Hard; after which, put them in a Stew-pan with a Bit of Butter, the minced Livers, ſome Parſley, Chibbol, Salt, Pepper, ſweet Herbs, and all Spice; then give it two or three Toſſes, and ſtuff your young Partridges with it; after which, put each Rump into its Hole, and let your Partridges fry a little, as the others before, and put them on the Spit, wrapped up in Slices of Bacon and Paper; then get ſome more Oyſters blanched, as the others, put them in a Stew-pan with half a Spoonful of good Eſſence of Ham, and a little of your Cullis; which having boiled as much as is neceſſary, to ſhorten it at Pleaſure, put the Juice of a Lemon therein. Your young Partridges being done, draw them off, taking off the Bacon and Paper; after which, lay them in their Diſh with your Ragout of Oyſters over them, and ſerve them up hot for a firſt Courſe.

Roaſted young Partridges with Oyſters, after the Dutch *Faſhion.*

TAKE young Partridges, and prepare them, as thoſe mentioned before, the only Difference being in their Ragout of Oyſters, becauſe the other are yelloviſh, and theſe are not only whitiſh, but are alſo dreſſed differently: Take ſome Oyſters, get them blanched, and take off their Beards and the Hard; then put in a Stew-pan a Bit of good Butter, half a Spoonful of fine Flour, the Juice of a Lemon, ſome Salt, Pepper, Nutmeg, and a little Water; thicken your Sauce, and, when you find it pretty reliſhing, put your Oyſters in it. Your young Partridges being done, take them off, and, their Bacon and Paper being taken away, lay them in their Diſh, and your Ragout of Oyſters on the Top of them; then ſerve them hot for a firſt Courſe.

ANOTHER Time, you may, inſtead of this Ragout, make Uſe of ſome minced Parſley, with a little of the Liquor of your Oyſters, and an Anchovy minced.

Young Partridges with Oyſters, after the Italian *Faſhion, with a white Sauce.*

TAKE ſome young Partridges, and prepare them, as before; mince their Livers, Half a Dozen of Oyſters for each Partridge is enough; which, being blanched, muſt be put in a Stew-pan with the minced Meat and a Bit of Butter, ſome Parſley, Chibbol, Salt, Pepper, ſweet Herbs, and all Spice; let the Whole be kept a Minute on the Fire, and put it in your young Partridges; after which, you muſt let them fry a little in the Stew-pan with ſome Oil, Chibbol, Parſley, ſweet

ſweet Baſil, and Lemon-juice; then put them on the Spit, wrapped up as the others before mentioned. Take ſome Oyſters, and whiten them in their own Liquor; pick them, and get a Stew-pan, in which put four raw Yolks of Eggs, half a Lemon cut like ſmall Dice, a little pounded Pepper, a little Nutmeg, and little Parſley minced, a Rocambole, and a minced Anchovy, with a little Oil, a ſmall Glaſs of Champaign, or other white Wine, a Bit of Butter, and a little Eſſence of Ham: Then put your Sauce on the Fire, and thicken the ſame, taking Care that it does not turn to Oil; put your Oyſters in it, and ſee that your Sauce be as reliſhing as is requiſite. Your young Partridges being done, take them off; and, having taken away their Bacon and Paper, lay them in their Diſh, and put over them your Ragout of Oyſters; after which, ſerve them hot for a firſt Courſe.

Young Partridges with Oyſters, the Italian *Way.*

TAKE ſome young Partridges, and order them, as the others before, the only Difference being in the Sauce; here is the Manner of making it: Put in a Stew-pan a Spoonful of Gravy, Half a Spoonful of Cullis, as much Eſſence of Ham, two Glaſſes of Champaign, ſome Chibbol, Onions cut in Slices, Lemon, Celery, a Clove of Garlic, Half a Spoonful of Oil, and a little of Coriander-ſeed. Put your Stew-pan on the Fire, and let it boil, till your Cullis is done to your Satisfaction, and take all its Fat away; let it be reliſhing: Then ſtrain it through a ſilk Sieve, and put your Oyſters in it: Your young Partridges being done, take them off, and take away their Bacon and Paper; after which, lay them handſomely in their Diſh, with your Ragout of Oyſters over them, and ſerve them hot for a firſt Courſe.

Young Partridges with Mangoes.

TAKE ſome young Partridges, which you muſt pick and draw very clean; take their Livers, and, having taken away their Galls, mince with them ſome Parſley, Chibbol, ſcraped Bacon, a Bit of Butter, ſome Salt, Pepper, ſweet Herbs, and all Spice, and put the Whole in the Inſide of your young Partridges; then fry them a little in a Stew-pan with ſome Butter, Parſley, and Chibbol; which being done, ſpit them, wrapped up, as often ſaid before: Take ſome Mangoes, cut them in long and thin Slices, and whiten them in boiling Water: This being done, put them in a Stew-pan with a little Cullis, a little Eſſence of Ham, and a little Gravy, and, after a Moment's Boiling, take their Fat away: Then, your young Partridges being done, take them off the Spit, take off alſo their Bacon and Paper, and lay them in their Diſh, with your Ragout of Mangoes on the Top of them, which ſerve hot for a Courſe.

Young Partridges with green Truffles.

TAKE ſome young Partridges, and, having ſinged them before the Fire, let them be picked and drawn very clean; mince their Livers with ſome ſcraped Bacon, Parſley, Chibbol, ſome Truffles, Salt, Pepper, ſweet Herbs, all Spice, and a Bit of Butter: The Whole being minced together, put it in the Inſide of your young Partridges; having ſtopped both Ends, give them a little Fry, as the others before men-

mentioned; then ſpit them, wrapped up as before directed. After this, take ſome Truffles, and, having peeled them, put them in a Stew-pan with a little Broth, and let them ſtew ſlowly. When they are done, thicken them with ſome of your uſual Cullis, or ſome Eſſence of Ham, and put therein the Juice of a Lemon: Your young Partridges being done, take them, as often ſaid, and lay them in their Diſh, with your Ragout of Truffles on the Top of them, which ſerve hot for a Courſe.

Young Partridges with Truffles, after the Italian *Faſhion.*

TAKE ſome young Partridges, and order them, as before; all the Difference is, that the others are roaſted, and theſe are to be ſtewed: Take a Stew-pan, and place therein ſome Slices of Veal, Ham, and Onions, and put your young Partridges therein: Then get the Quantity of Truffles you think proper, and, having peeled and waſhed them, put them in a Stew-pan with the reſt; the Whole to be ſeaſoned with Salt, Pepper, ſweet Herbs, two or three Cloves of Garlic, a Lemon cut in Slices, a Spoonful of Oil, and a Glaſs of Champaign: After which, cover them with ſome Slices of Bacon and Veal, and then let your young Partridges ſtew, with Fire under and over; but you muſt take Care they be not too much done; to be well, they muſt be firm. When your young Partridges are enough, take them out, and keep them hot; put into the Stew-pan they were ſtewed in half a Spoonful of Gravy, and take off all the Fat; then ſtrain it through a ſilk Sieve, and put the Truffles in the Sauce again. Being ready to ſerve up, diſh up your Partridges with your Truffles round them, and your Sauce over it, and ſerve them hot for a firſt Courſe; Theſe young Partridges, ſo dreſſed, are very nice.

Young Partridges, after the Muſcovite *Faſhion.*

TAKE ſome young Partridges, which being ſinged, picked, and drawn, you muſt cut them after the Manner of a Fricaſſee of Chickens; do not put them in Water, but in a Stew-pan, with a little melted Bacon, and put them on a briſk Fire; where, after having taken two or three Turns of the Pan, wet them with a good Glaſs of Brandy, and let them keep on the Fire, till it goes out of itſelf; at which Time, put in your Pan ſome Muſhrooms and Truffles, with ſome good Gravy and Cullis, and then put them on a moderate Fire; mind to take all the Fat away, and, being ready to ſerve, put therein a Bit of freſh Butter, with the Juice of a Lemon, and, being in their Diſh, ſerve them up hot for a firſt Courſe.

Partridges in a Baking-pan.

TAKE ſome Partridges, which, after their being picked, drawn, and truſſed for Boiling, ſinge on burning Coals, and lard them with fat Bacon: Take ſome Bacon, and cut it in Slices the Bigneſs of Half of your little Finger; ſeaſon them with Salt, Pepper, ſweet Herbs, and all Spice; then, with a wooden Larder, lard your Partridges; Being larded, tie them with Packthread, and put them to ſtew in a Baking-pan, after the following Manner: Take a Baking-pan, or a Kettle, and put therein ſome Slices of Bacon and Beef; you muſt likewiſe put your Partridges in it, ſeaſoning them with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves and Onions, and, having covered them with

with other Slices of Bacon and Beef, moiſtening them with a Spoonful of Broth, let them ſtew gently, with Fire under and over: When they are done, you may ſerve them up with a Sauce of minced Meat, or with a Ragout of Sweet-breads, or with ſome *Spaniſh* Cardoons, and ſerve this Diſh hot for a firſt Courſe.

Partridges with Cabbage.

TAKE ſome Partridges, and prepare them as the preceding ones; then get ſome Cabbages and blanch them; after which, tie them with Packthread in little Parcels, and put them to ſtew with your Partridges in a Baking-pan, with the ſame Ingredients as the others before mentioned. When they are done, take them out with your Cabbage, and drain them a little; then lay them in their Diſh, placing a Parcel of Cabbage between each Partridge, and a good Cullis on the Top, which ſerve up hot for a firſt Courſe.

Partridges with Beef.

TAKE ſome Partridges, and, having picked and truſſed them for Boiling, get ſome very thin Slices of Beef, but large enough to cover your Partridges round; lard them with fat Bacon and Ham, and put them to ſtew in a Baking-pan, with the uſual Ingredients before mentioned: Then take them out and drain them, lay them in their Diſh, and, putting over them an Eſſence of Ham, ſerve them up hot for a firſt Courſe.

Young Partridges, the Queen's *Way.*

TAKE ſome young Partridges, and let them be ſinged, picked, and drawn; then take off the Fleſh of their Breaſts, without tearing the Skins thereof, and take the Whites of ſome Chickens, which take and mince together with the Breaſts of young Partridges, a Bit of Bacon, a Bit of Calf's Udder, ſome Parſley, Chibbol, ſweet Herbs, all Spice, Salt, Pepper, and the Yolk of an Egg, to fill up the Breaſts of your young Partridges; and, if you have any of the Stuffing left, put it in the Inſide of ſome of your young Partridges: Then ſpit them, wrapping them up with Slices of Bacon and Paper. When your young Partridges are well done, take them off the Spit, as alſo their Bacon and Paper, and lay them in their Diſh, putting over them a Cullis made the *Queen*'s Way, the beſt of which is thus made: Take a Stew-pan, and put in it three Quarters of a Pound of a Fillet of Veal cut into Dice, a Slice of Ham, an Onion and a Parſnip cut in Bits: Then put your Stew-pan over a Stove, and moiſten it immediately with ſome Broth; you muſt get the Whites of ſome Fowls or Chickens, pound them well in a Mortar, and, when your Meat is done, take it out of the Stew-pan, and put therein a Crum of Wheat Bread to ſoak; take Care that your Broth does not colour: Then put in it your pounded Whites of Fowls ſtrained through a Sieve. This Cullis ſerves for all Sorts of Meat and Fowls: Let your Cullis be reliſhing and white, and ſerve your young Partridges up hot for a firſt Courſe.

Young Partridges with Achia.

TAKE ſome young Partridges, order them, as before, and ſpit them with Bacon and Paper, as often ſaid already; then take ſome Achia, and, having cut it in Slices, blanch it in boiling Water:

This being done, put it in a Stew-pan, with a little Eſſence of Ham, a little of your uſual Cullis, and a little Gravy; let the Whole ſtew a little together. When your Partridges are done, take them off, as alſo their Bacon and Paper, and lay them in their Diſh with your Ragout of Achia, having firſt taken Care to make it reliſhing, and ſerve them up hot for a firſt Courſe.

Young Partridges with ſweet Herbs.

GET ſuch young Partridges as have a little Flavour; having picked and drawn them, take away the Gall, which mince with ſome ſcraped Bacon, Parſley, Chibbol, Salt, Pepper, ſweet Herbs, all Spice, a Bit of Butter, and ſome Muſhrooms. The Whole being well mixed together, put it in the Inſide of your young Partridges; having ſtopped both Ends, let them take a Fry in the Stew-pan; then ſpit them, wrap them up in Slices of Bacon and Paper, and, when they are done, take them off, as alſo the Bacon and Paper: Then lay them in their Diſh, putting over them an Eſſence of Ham, and ſerve them up hot for a firſt Courſe.

Young Partridges with Craw-fiſh.

TAKE ſome young Partridges, and, having picked and drawn them, let your Back-ſide remain whole; then take off the Gall from their Livers, and mince them with ſome ſcraped Bacon, a Bit of Butter, ſome Parſley, Chibbol, Muſhrooms, all Spice, Salt, and Pepper: The Whole being minced together, put it in the Inſide of your Partridges, and let each Rump ſtop its Hole: Then let them take a Fry in a Pan, with a Bit of Butter, and ſome Sprigs of Parſley and Chibbol. After which, ſpit them, wrapped up as the others before; then take a Dozen of Craw-fiſh of a middling Size, and get them dreſſed: When they are done, having taken away the ſmall Claws, and picked their Tails, put them in a Stew-pan with a little Eſſence and Gravy; and ſo let them ſoak a While to get a good Reliſh. Your young Partridges being done, take them off, take off the Bacon and Paper, and lay them in their Diſh with the Craw-fiſh round them, and the Eſſence over them; after which, ſerve them up hot for a firſt Courſe.

AT another Time, make Uſe of a Cullis of Craw fiſh; here follows the Manner to make it: Take ſome ſmall Craw-fiſh, waſh them well, and let them be dreſſed with ſome Parſley, Chibbol, Salt, Pepper, and a little Water; put them on the Fire, and, as ſoon as the Water boils over, they are enough; then pick them, let their Scales be pounded, and put in a Pan a Slice of Fillet of Veal cut in Bits, with ſome Slices of Ham, ſome Onions and Carrots cut in Bits: Put your Stew-pan on the Fire, and, as ſoon as your Cullis ſticks a little to the Pan, moiſten it with Broth, and put in it Crums of white Bread, with one or two Slices of Lemon; taſte your Cullis, and let it be reliſhing; then put in your pounded Craw-fiſh Scales, and ſtrain them through a Sieve: You may make Uſe of this Cullis for all Sorts of Meat as well as for Partridges. When your middling Craw-fiſh have taken a Reliſh, put them in your Cullis, and ſerve them up hot.

AT another Time, put the Tails of your Craw-fiſh in a Stew-pan with Gravy, Cullis, and Salt, to make them reliſhing; then put them

in

in your Cullis of Craw-fiſh, and afterwards put both the Cullis and the Tails of Craw-fiſh over your young Partridges, and ſerve them up hot.

Young Partridges dreſſed like larded Collops.

TAKE ſome young Partridges, and, having picked, drawn, and truſſed them for Boiling, break and flatten their Bones, ſinge them, and lard them with ſome middling Bacon; being larded, put them in a Stew-pan to ſtew, with ſome Slices of Veal and Ham, ſome Onions and Cloves. Your young Partridges being done, take them out, and ſtrain their Broth through a Sieve, taking off the Fat; after which, put it on the Fire again, and let it boil to a Jelly, taking Care it does not too much colour; then put your young Partridges in the Jelly with the Bacon, and put your Jelly on hot Cinders, that it may the more eaſily turn to a Jelly; being ready to ſerve, put your Eſſence into your Diſh, and your young Partridges on the Top of it; and, if they are not glazed enough, let them be put for a Moment over the Stove, and let them boil with a briſk Fire, till they are done; you may take out your Jelly, and put it under your young Partridges; which being taken out, put therein half a Spoonful of Flour, ſtirring it with a Spoon, and moiſtening it with a little Broth, a little Eſſence, and a little Lemon-juice; take the Fat, and put it in your Diſh, with your young Partridges on the Top, which you may ſerve up hot for a Courſe.

Young Partridges in the Shape of Granadoes.

TAKE ſome young Partridges, and, being picked, ſlit them on the Back, take out all the Bones, and alſo Part of their Fleſh, which cut in little Bits, like Dice, as alſo ſome Sweet-breads, green Truffles, Muſhrooms, and Ham, the Whole ſeaſoned with Salt, Pepper, ſweet Herbs, all Spice, and ſome ſcraped Bacon; being put a little on the Fire, take Care to make it reliſhing, and put in it the Juice of a Lemon; with this fill the Inſide of your Partridges, which muſt afterwards be ſewed up, and made plump and round as a Bowl; then ſinge and lard them with middling Bacon, which being done, dreſs them as thoſe before; and, when they are ready, diſh them up likewiſe as the other, and ſerve them up hot for a firſt Courſe.

Young Partridges, after the Spaniſh *Faſhion.*

TAKE ſome young Partridges, and, having ſinged, picked, and drawn them, mince ſome of their Liver with a Bit of Butter, ſome ſcraped Bacon, ſome Muſhrooms, green Truffles, if you have any, Parſley, Chibbol, Salt, Pepper, ſweet Herbs, and all Spice. The Whole being minced together, put it in the Inſide of your Partridges, and ſtop both Ends of them; after which, give them a Fry in a Stew-pan; and, being done, ſpit them, and wrap them up with Slices of Bacon and Paper; then take a Stew-pan, and having put in it an Onion cut in Slices, and a Carrot cut in little Bits, with a little Oil, give them ſome few Toſſes on the Fire; then moiſten them with Gravy, Cullis, and a little Eſſence of Ham, putting therein half a Lemon cut in Slices, four Cloves of Garlic, a little ſweet Baſil,

Thyme,

Thyme, a Bay-leaf, a little Parſley, Chibbol, and a couple of Glaſſes of White-wine, and, if you have any of the Carcaſſes of Partridges, let them be pounded, and put them in this Sauce; but, if you have none, you may put, in their Stead, the pounded Livers before kept of your Partridges, having firſt taken away their Gall; when the Fat of your Cullis is taken away, be careful to make it reliſhing; and, after your pounded Livers are put in your Cullis, ſtrain them through a Sieve. Your Partridges being done, take them off, as alſo take off their Bacon and Paper, and lay them in their Diſh, with your *Spaniſh* Sauce over them, which ſerve up hot for a ſmall Courſe.

Young Partridges, after the Poliſh *Faſhion.*

TAKE ſome young Partridges, and, after you have ſinged, picked, and drawn them, put them on the Spit, with a Bit of Butter in the Inſide of each of them, wrapping them up in Slices of Bacon and Paper; when they are done, take them off, and, having got ſome Shalots ready picked and minced with a little Parſley and ſcraped Ginger, cut and raiſe the Legs of each of your Partridges, putting under the ſame a Crum of Ginger, a Crum of Shalots, a little Parſley, with Salt, and a little Bit of freſh Butter: The ſame is to be done with the Wings; after which, you muſt ſqueeſe your Partridges between two Plates, and put ſome Zeſts of an Orange to them, with a little Broth, and ſome fine Crums of Bread over them; then keep them a little While between two Diſhes on a Chafing-diſh, putting over it the Juice of an Orange, and ſerve them up hot for a firſt Courſe.

Your Partridges after the Poliſh *Faſhion, called* Bigoche, *which in* French *is* Gallimafree, *and in* Engliſh, *a Haſh.*

YOUR Partridges being roaſted, as thoſe before-mentioned, cut them as you would Chickens, to make a Fricaſſee of them; then put them in a Stew-pan with a little Broth, a Crum of Chibbol haſhed, a Crum of Shalots, a little Parſley, Salt, and Pepper, a Rocambole well minced, a ſmall Handful of Crums of Bread, and ſome Zeſts, with the Juice of an Orange; heat them a little on the Fire, and give them two or three Toſſes, without Boiling; lay them in their Diſh, and ſerve them up hot for a firſt Courſe.

A Haſh of Partridges.

YOUR Partridges being roaſted, cut the Wings and Legs off, and take all the Meat, which mince well; then take and pound their Carcaſſes, which, being well pounded, put it in a Stew-pan, with a little Eſſence of Ham; let them warm a little, and ſtrain them through a Sieve: Then take your minced Partridges, and put them in a ſmall Stew-pan; after which, put in ſome Cullis juſt ſtrained, the Quantity you think fit: Being ready to ſerve, keep your Haſh hot, but take Care it doth not boil; put in it ſqueeſed Rocamboles, and the Juice of an Orange; after which, ſerve it up hot for a firſt Courſe.

AT another Time, put therein the White of a Fowl, and your Haſh will be ſo much the nicer.

A Biron

A Biron of young Partridges.

TAKE a young Partridge, get it well pounded, and, whilſt you are pounding it, moiſten it with a little Gravy, that it may be the more eaſily pounded; when pounded, put it in a Stew-pan with ſome Gravy, ſome Cullis, and ſome Eſſence of Ham; let the Whole heat a little: After which, you muſt ſtrain it with all your Strength through a Sieve with a wooden Spoon: This Biron muſt be thick enough to be taken out with a Fork; when ſtrained, put it in a Stew-pan, and keep it hot; being ready to ſerve, put the Juice of a Lemon in it, and ſerve it hot for a ſmall Entry.

Young Partridges with Carps.

TAKE young Partridges, and, having ſinged, picked, and drawn them, take away the Gall, and mince your Liver with ſome Parſley, Pepper, Salt, ſcraped Bacon, Chibbol, Muſhrooms, ſweet Herbs, all Spice, and a Bit of Butter; the Whole being well minced together, put it in the Inſide of your Partridges, and ſpit them, being wrapped up in Bacon and Paper; then take ſome Carps that have ſoft Roes, ſcrape the Scales off them, cut them in Bits, and take about a Pound of Veal cut in ſmall Slices, which put in a Stew-pan, with ſome Slices of Ham, and over them your Carps in Bits: After which, put your Stew-pan over a ſlow Fire, and, when you ſee your Meat colouring and ſticking to the Pan, moiſten it with ſome good Broth, a little Cullis to thicken the Sauce, and ſeaſon it with ſome ſweet Herbs, a Clove of Garlic, and two good Glaſſes of White-wine; take off all its Fat, and ſtrain it through a ſilk Sieve; then whiten in boiling Water the ſoft Roes of your Carps, and put them in your Cullis or Carp-ſauce. Your Partridges being done, take their Bacon and Paper away, and lay them in their Diſh, with their ſoft Roes round it, and your Sauce over them, which ſerve up hot for a firſt Courſe: Take Care that your Carps come out of a good Water, otherwiſe it will ſpoil your Cullis.

CHAP. IX.

Receipts how to make Granades of Veal, Cucumbers, Colliflowers, Craw-fiſh, Grenadins of Princeſſes, Love-apples.

A Granade of Veal.

TAKE ſome Nuts of Veal, take off the Skin, cut them in very thin Slices, the Length and Bigneſs of your Nuts, and beat them with the Flat of a Cleaver; make them in the Shape of a Point, and let them be larded from the Point half Way up, or better.

THEN take twelve ſmall Squabs well ſcalded, picked, and truſſed; blanch them, and ſee that they be well picked; then put them into a Stew-pan, with ſome Veal Sweet-breads blanched, Muſhrooms, and Truf-

Truffles, and put them over the Stove with ſome good Gravy: Let them ſtew ſoftly, and, when you find they are done, thicken them with ſome good Cullis, and put in ſome Artichoke-bottoms cut into Slices and Cocks-combs; obſerve it be well reliſhed, and let it cool.

THEN take your Poupitoniere, and garniſh the Bottom with Slices of Bacon very thin, from Top to Bottom; take and cut ſome Slices of Ham, as long as can be cut, and croſs them about an Inch, and ſo continue, till the Bottom of your Poupitoniere is covered alternately with Ham and Veal; then take two or three Yolks of Eggs, put on the Ham, lifting up your Veal, and ſo continue them all. When done, take ſome Force-meat, and ſpread it at the Bottom of your Poupitoniere, and do it all over, if you think proper; take Care your Ragout be well taſted, and put it handſomely in the Granade. Then turn the Slices of Veal and Bacon over the Ragout as neatly as you can, put ſome Force-meat over it, cloſe it, and do it over with the Yolks of Eggs; cover it with Slices of Bacon, and put Fire over and under it, taking Care it does not burn; when you think it done, turn it into the Diſh you are to ſerve it in; take off the Slices of Bacon, and all the Fat, clean the Rim of your Diſh, and lift it in the Form of a Granade; then put in ſome Cullis or Gravy, and ſerve it up hot.

IT may be done without Ham, if thought proper.

A Granade of Cucumbers.

TAKE ſome of the fineſt Cucumbers you can get, peel and cut them in four, long-ways; take out the Inſide, blanch them, giving them juſt a Turn in boiling Water, and take ſome Paper well buttered, and put it to the Bottom of a Poupitoniere, in the Form of Slices of Bacon; then place your Cucumbers with Slices of Ham, one Slice of Ham, one of Cucumbers croſſed above half an Inch, and rub the Ham with the Yolk of an Egg, ſo continuing till you have formed the Granade. Then put in the Bottom ſome Force-meat, and the Ragout of Squabs, as mentioned in the Granade of Veal; return the Cucumbers and Ham as neatly as you can over the Squabs: put on ſome Force-meat, rub it with Egg, and cover it with Slices of Bacon; then put it a ſtewing with a ſlow Fire under and over, and take Care your Cucumbers be very white. Your Granade being done, take the Diſh you are to ſerve it in, and turn it out ſoftly; take off the Paper, and ſee there be no Greaſe; then put a Cullis or Eſſence over, and ſerve it up hot.

INSTEAD of a Ragout of Squabs, you may take two Chickens, two Fowls, four Pigeons, two Partridges, and put on a Spit and roaſt them; when roaſted, take the Legs and Wings, put them in a Stew-pan with Muſhrooms and Truffles, if to be had, Artichoke-bottoms in Pieces, fat Livers and Cucumbers, and put to them ſome Cullis, and the Juice of a Lemon, and put them over the Fire a Moment; take Care it be well reliſhed; and you may ſerve it hot for a firſt Courſe, as well as thoſe which follow.

A Granade of Colliflowers.

TAKE ſome of the beſt Colliflowers, pick and blanch them; take a clean

clean Strainer, and put in your Poupitoniere as neat as you can; take your Colliflowers and lay them with the Flower downwards, from the Top to the Bottom thin, and overlay it all round to the Top with Force-meat; fill it with all Sorts of Meat, as is marked above, and cover it with Force-meat and Colliflowers, as you did the Bottom, and a Slice of Bacon over, and make it in the Form of a Colliflower; then put it a doing, and, when done, take and turn it out ſlowly in the Diſh, with an Eſſence, and take the Strainer and Greaſe off very clean: Serve it up hot for a firſt Courſe.

A Granade of Eels.

TAKE ſome of the fineſt and largeſt Eels you can get, ſkin and ſlit them quite through in two, and take out the Bones; cut them the Length of ten or eleven Inches long, and let them be half larded with ſmall Bacon, as much as will go round your Poupitoniere; then take your Eels, and put the Bacon Side downwards, and, when gone round, put in ſome Force-meat all round, from Top to Bottom, to ſupport your Eels, which is very tender; then put in a Ragout of Squabs, Sweet-breads, Muſhrooms, Artichoke-bottoms, Truffles, and Cocks-combs: Your Ragout being finiſhed, and well reliſhed and cold, put it in the Granade, and put the Eel over the Force-meat, and rub it over with the Yolk of an Egg, and a Slice of Bacon; put it in the Oven, and, when baked, take it out, and turn it in the Diſh you are to ſerve it in, and take off the Slices of Bacon and Fat; if not coloured enough, give a Colour with the Paddle or Shovel, or in a hot Oven, to make it take Colour quick, put ſome Cullis to it, and ſerve it up hot.

You may make Granades of Fillets of Soals, as well as of Eels, alſo ſome ſmall Grenadins.

A Granade of Craw-fiſh.

TAKE a Hundred of Craw-fiſh, boil them, and take off the ſmall Claws; take a Poupitoniere, and garniſh it with Slices of Bacon; make a Round of your Craw-fiſh, with their Backs to the Bacon, then a Round with their Belly, and ſo go on to the Top: You muſt know, that there is but a ſingle Craw-fiſh all round, ſo that all the Middle of your Poupitoniere is empty; then take a good Poupitone Force-meat, and place it thin upon your Craw-fiſh all round the Inſide of your Poupitoniere; then put in a Ragout of Squabs, or Fillets of other Fowls, and take Care your Ragout is good; cover it over with the reſt of your Force-meat; cloſe it up well, that nothing can run out, and put it in the Oven; when done, turn it out of your Poupitoniere, take the Slices and Fat clean away, and ſerve it hot for a firſt Courſe, with an Eſſence of Ham.

Grenadins are a ſmall Sort of Granades.

TAKE a Piece of a Leg of Veal, the beſt Part, cut it in Slices very thin, and let them be larded with ſmall Bacon; you muſt have ſix ſmall Pigeons ſcalded, well blanched and picked; put them in a Stew-pan with ſome cut Sweet-breads, Muſhrooms, and Truffles; put to it a little Broth, Gravy, and Cullis, and ſeaſon them with Salt, Pepper, Cloves, and a Faggot of ſweet Herbs; when about half done, put in the Juice of a Lemon, take Care it be well ſeaſoned, and let it cool; then take

take your larded Veal, and make them with a Point, and ſome Slices of Ham very thin; put a Piece of Veal and a Slice of Ham, and, where they are to join, rub them with the Yolk of an Egg, that they may ſtick together; you may do the ſame to all of them; then put a Pigeon in each of them with a little of the Ragout, and cover them with a little Force-meat; make them very ſmooth, and put a ſmall Slice of Bacon a Top; then put them in the Oven, and, when baked and of a good Colour, take them out, diſh them up, put ſome Cullis of Ham under, and ſerve them up hot.

Other ſmall Grenadins.

TAKE ſome Paper, do it well over with ſome melted Bacon, and garniſh your Grenadins with the Paper; take a Piece of Force-meat for Poupetons, and put in your Grenadins; break a Couple of Eggs, and beat them; dip your Finger in the Eggs, and ſpread it cleanly over your Grenadin as thin as you can and even; obſerve that your Force-meat be not too ſlight, to keep the Ragout from breaking it, and do the ſame to them all; then take ſome Sweet-breads blanched, and cut them in ſmall Fillets the Length of a Pin, Muſhrooms and Truffles; put to them ſome Gravy and Cullis, and put them over the Stove; when they are enough, put ſome Cocks-combs cut in Fillets, ſome Breaſt of a Fowl cut alſo in Fillets, and obſerve that your Ragout be of a moderate Thickneſs, and well reliſhed; fill your Grenadins with it, and cover them with Force-meat, and a Slice of Bacon each, and very ſmooth, and put them in the Oven; when they are done, take them out, put them in the Diſh, and take off the Paper neatly; then put over them a little Cullis, and ſerve them up hot.

You may alſo do them in *Lent*, in making a good Force-meat of Fiſh, and make your Ragout of Fillets of Soals, or other Fiſh, with ſome ſoft Roe of Carps, Cullis of Craw-fiſh, and the Tails of the Craw-fiſh in the Ragout, or other *Lent* Cullis; then put them in the Oven, and, when done, take them out, take off the Paper, and ſerve them hot.

Entries of Princeſſes.

TAKE the beſt Part of a Leg of Veal, cut it in Slices very thin, beat them with the Flat of a Cleaver pretty thin, and let them be larded very cloſe with ſmall Bacon; then put ſome Slices of Bacon very thin in your Mould, and cut your larded Veal in long Slips, much wider at Top than Bottom, to fit well in your Princeſſes, and place them one over another; when you have put them all round cloſe, you may put in ſome ſmall Pigeons, as you did in the ſmall Grenadins, or elſe a Ragout of Fillets of all Sorts of Fowl, as is marked in the Article of the *Granades*; cover your Princeſſes with ſome Force-meat and Slices of Bacon, and put them in the Oven; when they are done, diſh them in your Diſh as neatly as you can, put ſome Cullis under them, and ſerve them hot. You may make as many as you think proper to the Bigneſs of your Diſh.

Another Way to make Princeſſes.

TAKE ſome Paper, melt ſome Bacon, and do it over; then put it in your Princeſs as neatly as you can; take ſome Force-meat of Poupeton,

peton, which is ſtronger than the others, and put in your Princeſſes; break a couple of Eggs, dip in your Finger, and ſpread your Force-meat, as neatly and as even as you can, about your Princeſſes; but take Care your Force-meat has Body enough to keep in the Ragout you are to put in; do the ſame to them all; then take ſome Sweet-breads, blanch them, and cut them in Fillets as long as a Pin; put to them ſome Muſhrooms and Truffles, with ſome Cullis and Gravy, and let them do over the Stove, till you think they are enough; then put ſome Cocks-combs cut in Fillets, and ſome Breaſt of Fowl cut alſo in Fillets; take Care your Ragout be well reliſhed, and put it in your Princeſſes; then cover them with Force-meat and a Slice of Bacon on the Top, and bake them in the Oven; when done, take and turn them in your Diſh, take off the Paper neatly, put ſome Cullis over, and ſerve them up hot.

YOU may alſo make them in *Lent*, only making a good Force-meat of Fiſh; you will find how to make them, in the Articles of *Force-meat*. You muſt make your Ragout of Fillets of Soals, or other Fiſh, with ſoft Roes of Carp, Cullis of Craw-fiſh and their Tails, or a *Lent* Cullis, and do them as the others before.

How to make Love-Apples.

TAKE three Fowls, ſinge them, and ſee they be well picked; take off the Skin of two of the Fowls, put ſome Slices of Bacon over them, and put them to the Fire a roaſting with the other; when roaſted, take them off, and pick all the White off; take a Piece of Veal, a ſmall Piece of Bacon, and a Calf's Udder, Muſhrooms chopped very fine with ſmall Onions, Parſley, ſweet Herbs, Spices, Salt and Pepper; put all together in a Stew-pan over the Fire to blanch them; put them on a Table, chop them very fine, and put the remaining Part of the White of your Fowls to them; then chop all well together, and put in a little Crum of Bread ſteeped in Cream, three or four Yolks of Eggs, and garniſh your Love-apples with Slices of Bacon very thin; then take the Skin of your Fowls, and put it on neatly; take a Piece of Ham and chop it very ſmall, and put it in the Bottom of the Nib of your Love-apple to fill it; afterwards put in your Force-meat, and make a Hole in the Middle, to put in a little Blanket of Fillets of Fowl. You muſt make the Blanket as here follows: Take a Piece of Veal and Ham, cut them in Dice, with an Onion and Parſnip, put them in a Stew-pan, over a ſlow Fire, and put in ſome good Broth, before it be coloured; put it over the Fire with a Crum of white Bread the Bigneſs of an Egg; then take the White of a Fowl, cut the two Wings in Fillets, and pound the reſt in a Mortar; when well pounded, and your Cullis is well ſeaſoned, take out the Meat with the Roots of your Cullis, put in that which is pounded, and ſtrain it through a Strainer; when ſtrained, take the Fillets of Fowls, put to them ſome of the white Cullis, and, when cold, put it in your Love-apples, and, to finiſh, cover them with the Force-meat, and a Slice of Bacon; ſo put them a doing, only with ſome hot Aſhes under and over: Take Care they be very white, and, when done, take them out one after another on a Plate; take off the Slices, and put them in their Diſh; warm your white

white Cullis, put it over your Love-apples, and ſerve them up hot; there are ſeldom more ſerved than two on a Diſh.

AT another Time, if you have any Fowls left cold, or Turkey, you have nothing to do but to make the Force-meat, as here mentioned, and your white Cullis the ſame; and, inſtead of ſkinning of your Fowls you may uſe a fine Caul of Veal, and always put ſome Ham chopped very fine in the Nib at the Bottom; you muſt alſo cut ſome thin Fillets of Ham very fine, and mix here and there, that they may look like Veins; your may form them as the other above, and put them a doing; you may alſo make them of the Skin of a Pig, if you would go to the Expence, but the Inſide is all the ſame.

Another Way of making Love-apples.

TAKE three Fowls, take off the Wings handſomely, lard the White very neatly, and garniſh your Love-apples with ſmall Slices of Bacon; then take the White of your Fowl larded, and put the Point downwards in the Love-apple, and a Slice of Ham, one Fowl, and another Slice of Ham, and ſo continue, till done; the Ham the ſame Length with the White of your Fowls; when you have garniſhed all round your Poupitoniere, take ſome Force meat, as before, and put a Ragout of Fillets of Fowls and Muſhrooms, as follows:

TAKE ſome Breaſt of Fowls, or of Chickens, Partridges, or Pigeons, Truffles, Muſhrooms, and Cocks-combs; put all in a Stew-pan together, with ſome Cullis, Gravy, Eſſence of Ham, and the Juice of a Lemon; let it be well ſeaſoned, and put it over the Stove to take a Taſte; when cold, put it in your Love-apples, cover it with Force-meat and Slices of Bacon, and put them ſlowly a doing, leſt the White of the Wings of the Fowls ſhould burn; when done, take them out in a Plate, take off the Slices of Bacon, put them in the Diſh with an Eſſence over, and ſerve them up hot: You may alſo put an *Italian* Sauce under.

YOU may make as many as you think will go in your Diſh, according to the Bigneſs.

Another Way of making Love-apples in Lent.

TAKE ſome Soals, ſcale them, and take out the Guts; they muſt, for this Uſe, be ſmall ones; cut off the Head, Fins, and Tail, and ſlit them in the Middle; then ſlit croſs-ways without going through, that the Bones may appear one Way, and the other gaping, which is the Back; rub then your Love-apples with Butter, and garniſh them with Paper well buttered; then put in your Soals, and lay ſome in with their ſmall Point downwards, and croſs them one over another. When your Love-apples begins to finiſh, put in a little Salt; make then a Ragout of ſoft Roes of Carp, in the Manner following:

TAKE and fry a couple of Soals, have two or three ſoft Roes of a Carp, blanch them, and put them in cold Water; then take a Stew-pan, put in a Piece of Butter, with ſome Muſhrooms and Truffles, toſs them over the Stove, and ſinge them with a little Flour; put in them ſome *Lent* Gravy, or other, that depends on the Workman; ſeaſon it with Pepper, Salt, Slices of Lemon, and a Clove of Rocambole: Then take the Fillets of your fried Soals, cut them again in Fillets, and take off the Skin; put them in your Ragout, with the ſoft Roes of Carp, ſome Artichoke-

Tichoke-bottoms, and Aſparagus, according to the Seaſon. Your Ragout being well ſeaſoned, finiſh by thickening it with a Cullis of Craw-fiſh, or *Lent* Cullis; fill your Love-apples, take the Cruſt of a Loaf about the Bigneſs of your Love-apple, rub it with Butter on both Sides, and put it upon your Love-apple, that the Cruſt may juſt go in a little; break an Egg, and bring the End of your Soals juſt over the Cruſt; do the ſame to them both; then put them a doing ſoftly; when they are done, turn them on a Plate, take off the Paper, diſh them up handſomely, put to them a Cullis of Craw-fiſh, or other Cullis, and ſerve them up hot.

CHAP. X.

Receipts how to dreſs Mutton different Ways.

A hind Saddle of Mutton.

TAKE the two hind Quarters of a Sheep, and cut off the two Knuckles, that it may ſet even on the Diſh; take off the Skin as neatly and as far as you can towards the Rump, without taking it quite off, or breaking it: Then take ſome lean Ham, Truffles, Muſhrooms, green Onions, Parſley, Thyme, ſweet Herbs, Pepper, Salt, and Spices well chopped together, and ſtrew it over your Mutton, where the Skin is taken off; put the Skin over neatly, wrap it over with Paper well buttered, tie it, and put it to roaſt; being roaſted, take off the Paper, ſtrew over ſome Crums of Bread, and, when it is well coloured, take it off the Spit, diſh it up, put under it an Eſſence of Ham, or a Shalot Sauce, and ſerve it up hot for a firſt Courſe.

A hind Saddle of Mutton, the St. Menhoult *Way.*

CUT your Mutton, as above mentioned, and lard it with large Lardoons of Bacon ſeaſoned with Pepper, Salt, ſweet Herbs, ſmall Onions, and Parſley; then, garniſhing the Bottom of an oval or large Gravy-pan that will hold it, put at the Bottom ſome Slices of Bacon, and of Beef, put in alſo ſome Onions, Parſley, ſmall Onions, and ſweet Herbs; put in your Mutton ſeaſoned with Pepper, Salt and Spice, a Bottle of Wine, and ſtrong Broth, and put over it, the ſame as under, Slices of Bacon, and of Beef, with a little Garlic and Bay-leaves, and put it a ſtewing, with Fire under and over; when done, take it out, put it in the Diſh, pare it neatly, and put over it ſome Crums of Bread mixed with *Parmeſan* Cheeſe; and put it in the Oven to take a good Colour, and ſerve it up hot with Eſſence under for a firſt Courſe.

A hind Saddle of Mutton in Surtout.

TAKE a Saddle of Mutton, as before, and roaſt it; take off the Meat from the Fillets and Legs, take away all the Nerves and Skins, and chop the Meat with ſome fat Bacon, Beef Sewet blanched, Crums of Bread ſteeped in Milk or Cream, half a dozen Yolks of Eggs, ſeaſoned with Salt, Pepper, ſweet Herbs, green Onions, and Spices, all well pounded in the Mortar, and lay over your Saddle ſome of your Force-

meat; then you must have a good Ragout of Sweet-breads, or Pigeons, or Fillets of Fowls, or what you think proper, to put in the Middle, and put over the rest of your Force meat, done as neatly as you can; rub it over with an Egg and Crums of Bread, and put it in the Oven, when you think it is done, take it out, and put over it a Cullis as you think proper.

A Leg of Mutton flatted.

TAKE a Leg of Mutton well mortified, beat it flat, and put it in a Pot with Water, Salt, Pepper, sweet Herbs, Cloves, and Spices, Slices of Bacon, a Bottle of white Wine, and put it a boiling; when it is done, take it out to drain, dish it up, put over it an *Italian* Sauce, and serve it up hot for a first Course.

A Leg of Mutton in a Braise.

TAKE a Leg of Mutton, and lard it with large Slips of Bacon well seasoned; then tie it with Packthread, and take a Pot, and put to the Bottom Bards of Bacon, Slices of Beef well seasoned with Pepper, Salt, Spices, and sweet Herbs; put in your Mutton with the same Ingredients over it, and see it be covered very close; put to it some Broth, and a Pint of white Wine, and put it a doing with Fire under and over; when it is done, take it out and dry it well, and, that done, put it over a Ragout of Sweet-breads, or other, as the Workman shall think proper; put it in the Dish, and serve it up hot for a first Course.

A Leg of Mutton glazed and larded.

TAKE a Leg of Mutton, break the Bone, and, flatting it a little, take off the top Skin, and lard it with small Bacon; tie it with Packthread, that it may not break in the taking out; put it a doing in a Pot or Stew-pan, put to the Bottom some Bards of Bacon, the Skin and Parings of the Leg, with a Slice or two of Veal, some Onions, sweet Herbs, Cloves, Salt, and Pepper; wet it with Water or Broth, and put it a doing; and, when it is done, you will have another Glaze made as follows: Take some Slices of Veal and Ham, and Onions, that are well boiled and strained; take off all the Fat, and put it over the Fire to consume, till it comes to a Glaze; then put the larded Side of your Mutton in the Glaze; and, when it is taking the Glaze, dish it up and serve it up with a Ragout of Cucumbers in the Season, or any other, as the Workman shall think proper for a first Course.

A Leg of Mutton with Sausages.

TAKE a large Leg of Mutton, slit it in two, take out the Bone, but leave the Handle; then take some of the Meat out from the Inside, cut it into Dice with some pickled Cucumbers, Mushrooms, some Ham and Bacon cut in Dice, Salt, Pepper, sweet Herbs, Parsley, green Onions, a little Garlic, and Spices; put this Salpicon in a Cullis, and see it be of a good Taste; then lard your Mutton in the Inside with large Bacon well seasoned, and put in your Salpicon cold, roll it up in the Shape of a Sausage, tie it up neatly, and put it in a Braise; and, when it is done, take it out, drain all the Fat from it, dish it up, put over the Cullis, with the Juice of a Lemon, and serve it up hot for a first Course.

A Leg

A Leg of Mutton, the Citizens *Way.*

TAKE a Leg of Mutton, break the Bone and flat it, take off the Skin, lard it with fine Bacon, make a fine Stuffing of ſweet Herbs, and ſtuff it; then put it on the Spit, with ſome Paper over your Bacon, and put it to the Fire; being done, take it off, put to it an Eſſence of Ham, and the Juice of an Orange, and ſerve it up hot for a firſt Courſe.

Shoulders of Mutton rolled.

TAKE a Shoulder of Mutton, take out the Bones, ſpread it as broad as you can; then take a Piece of Veal, take off the Skin; then take a Piece of Beef Sewet, ſome Bacon, Parſley, green Onions, and Muſhrooms, mixed very well with Parſley, ſweet Herbs, Spice, Salt, Pepper, two Yolks of Eggs, with Crums of Bread in Milk or Cream, and well chopped and pounded together; then ſpread your Mutton out as broad as you can, and lay ſome of the Force-meat, as neatly as you can, over your Mutton; then you muſt have ſome Ham and Bacon, cut in long ſquare Slips, that you will lay along your Mutton on the Force-meat, one of Ham, and the other of Bacon, till it is done; but leave a ſmall Separation between each, to put ſome Anchovies, Capers, Muſhrooms, Parſley, chopped Onions, ſmall hard Yolks of Eggs, and in each Separation one of theſe Things, till you think there be enough; and then put over the Remainder of your Force-meat, and ſo continue; then roll it up in a Napkin very tight, tie it well, and put it in a Braiſe; when it is done, take it out and drain it well, diſh it up with an Eſſence of Ham over it, and ſerve it up hot for a firſt Courſe, or you may cut it in Slices cold for a ſecond Courſe.

A Shoulder of Mutton, with a Ragout of Turneps.

TAKE a Shoulder of Mutton, take out the Blade-bone as neatly as you can, and put in the Place a Ragout of Sweet-breads, with Muſhrooms, Truffles, and Cocks-combs well ſeaſoned; when done, let it be cold before you put it in, and take Care to ſew it up tight, that it may keep its natural Form; put it in a Stew-pan with ſome Bards of Bacon, Slices of Veal and Ham, Onions, Parſley, Thyme, ſweet Herbs, Salt, Pepper, Spices, with a Ladleful of Broth, and put it a doing with Fire under and over; then you muſt have ſome Turneps cut in what Shape you think proper, and blanch them in boiling Water; then ſtrain them off, and let them be well drained; then put them in a good Cullis, and let them be done enough; then take your Shoulder of Mutton out of the Braiſe, ſee it be well drained from all the Fat, diſh it up, put over it your Ragout of Turneps, and ſerve it up hot for a firſt Courſe.

A Shoulder of Mutton in the Form of a Bee-hive.

TAKE a fore Quarter of Mutton, take out the Bones, as neatly as you can, from the Neck and Breaſt, and lard the Fillet, not parting them from the Shoulder, and put it on the Spit to roaſt; when it is done, put under it ſome ſtewed Endive, and ſerve it up hot with the larded Part uppermoſt for a firſt Courſe.

A Shoulder of Mutton in Epigram.

TAKE a Shoulder of Mutton, roaſt it, and take off the Skin as neatly as you can, about the Thickneſs of a Crown, leaving the Shank-bone to it; take the Meat, and cut it in ſmall thin Slices the Bigneſs of a Shilling; put it in a Cullis that is well ſeaſoned, and take Care not to let it boil; then take the Skin of your Shoulder of Mutton, put ſome Crums of Bread with ſweet Herbs over, and put it on the Grid-iron; when it is taking Colour, ſee that your Haſh be well ſeaſoned, diſh it up, put on it the broiled Skin of your Shoulder, and ſerve it up hot.

Carbonades of Mutton glazed.

TAKE a Leg of Mutton, cut off as many Slices as you can of an Inch thick, flatten them with a Cleaver, and lard them with ſmall Bacon as cloſe as you can; then put them a doing, as if they were *Scotch* Collops of Veal; when they are done and glazed, put under a Ragout of Cucumbers, Lettuce, or Endive, and ſerve them up hot; you will find, how to make the *Scotch* Collops of Veal, hereafter mentioned.

Mutton Collops.

TAKE ſome Mutton that is well mortified, that is, ſtale, but ſweet; take out the Skin and Sinews, and cut them ſmall and thin, about the Bigneſs of a Crown-piece, ſuch a Quantity as you think will be enough for your Diſh; take a Stew-pan with ſome Butter, lay your Collops in one after another, take Care they be very thin, and put over them a little Salt, Pepper, Spices, Parſley, and green Onions chopped very fine, with ſome Truffles or Muſhrooms; put your Stew-pan over a Fire that is very quick, ſtir them with a Spoon, and, when you think they be done, dreſs them in the Diſh you are to ſerve them in; then put in the Pan a little Cullis and Gravy, with a Rocambole; when it is boiled up, and a little thick, put in the Juice of a Lemon, put it over your Collops, and ſerve them up hot.

A Neck of Mutton larded with Parſley.

TAKE a Neck of Mutton, pare it neatly, take off the Bones from the Fillet, lard it with Parſley, and put it on a Spit and roaſt it; being roaſted, take and diſh it up, and ſerve it with Shalot Sauce, or ſtewed Endive.

A Leg of Mutton larded in a Braiſe, with a Ragout of Cheſnuts.

TAKE a Leg of Mutton, take off the Skin, and lard it with Bacon and Ham through and through, but ſeaſon your Ham and Bacon well, tie it, and put it in a Braiſe; you will find in ſeveral Places, how to make the Braiſe; then take ſome Cheſnuts, roaſt them, take off both Skins very clean, put them in ſome good Cullis of Veal and Ham, and put them over a ſlow Fire; when you find they begin to be very ſoft, ſee they be well reliſhed, put them over your Mutton, and ſerve it hot for a firſt Courſe.

A Leg of Mutton in Epigram.

TAKE a Leg of Mutton, and ſkin it all round, about the Thick-

neſs

neſs of a Crown, as far towards the Knuckle as you can; cut off the Bone from the Skin and Knuckle, but be ſure not to cut the Skin from the Knuckle; then take and cut ſome thin Slices of the Meat, and chop the reſt with Bacon, Beef Sewet, Ham, ſweet Herbs, Parſley, green Onions, Shalots, and Rocamboles, Crums of Bread in Cream, the Yolks of two or three Eggs, Pepper, Salt, and Spices, all well mixed together, and put a Layer of Force-meat, and a Layer of thin Slices, and ſo continue, till the Skin of your Leg hath taken its Form; cloſe it up, and put it in a Braiſe; when it is done, take it out, take off the Packthread, and let it drain; then put over it an Eſſence of Ham; you may alſo lard it with ſmall Bacon very cloſe, and glaze it as *Scotch* Collops of Veal, with what you think proper under it.

A Neck of Mutton larded and glazed.

TAKE a Neck of Mutton, take out the Bones from the Fillet, and cut the Ribs ſhort, flatting it with the Flat of a Cleaver; then lard the Fillet as neatly as you can, and put it in a Stew-pan, with a Slice of Ham and Veal, Onions, Cloves, ſweet Herbs, and ſome good Broth, and let it boil; when you find it is enough, take it out, ſtrain the Broth off in a Stew-pan, take off all the Fat, and put your Broth over the Fire, to conſume to a Gloſs; then put in your Mutton, to take a Colour, and put it in your Diſh with ſtewed Endive under, or what you think proper.

Sheep Rumps with Rice.

TAKE ſome Sheep Rumps well cleaned and blanched, and put them a ſtewing in a good Braiſe; when they are enough, take them out, to cool; then take ſome Rice well waſhed and picked, put it in a little Pot with ſome good fat Broth, with an Onion ſtuck with Cloves, a little Pepper and Salt, and ſee it be well ſeaſoned, and very thick; when it is done, put it to cool; then take your Sheep Rumps, and put round them the Rice as neatly as you can; do them round in Eggs, and Crums of Bread over them: When you have done them all, take a Frying-pan with ſome Hog's Lard, put it over a Stove, and, when your Fat is hot, put your Sheep Rumps in a Frying-pan, ſee they be of a good Colour, and diſh them up with fried Parſley round.

Sheep Rumps with Parmeſan *Cheeſe.*

TAKE and put your Sheep Rumps in a good Braiſe, as before, and, when done, put them to cool; then take ſome Crums of Bread very fine, and as much *Parmeſan* Cheeſe, mixed together; then take your Rumps and dip them in Egg, and put the Crums of Bread and *Parmeſan* Cheeſe over; if you find that once Doing over is not enough, do them twice, fry them in good Hog's Lard of a good Colour, and ſerve them with fried Parſley.

Sheep Rumps with Parmeſan *Cheeſe, another Way.*

TAKE your Rumps, being ſtewed in a Braiſe, and well drained, and put them handſomely in the Diſh you ſerve them in; put over them ſome good Cullis, and ſtrew over them ſome Crums of Bread, with half *Parmeſan* Cheeſe; then wipe the Rim of your Diſh as clean as you can, put them in the Oven, or under a Cover, to take Colour, and ſerve them up hot.

Sheep Rumps, the St. Menough *Way.*

TAKE your Sheep Rumps, put them in a good Braiſe, and, when they are done enough, take them out with ſome of the Fat that you turn them in, and put ſome Crums of Bread over; when they are all done, put them upon a clean Gridiron to broil; ſee they be of a good Colour, and put under them a Remoulade Sauce.

Sheep Rumps fried with Force-meat round.

TAKE your Sheep Rumps well ſtewed in a Braiſe, take them out, take off the Fat, put round them ſome good Force-meat, dip them in Eggs, do them over with Crums of Bread, fry them in good Hog's Lard, with fried Parſley round, and ſerve them up hot. They are alſo done without Force-meat, being done in a good Braiſe; dip them, when cold, in Eggs and Crums of Bread over, and fry them; then diſh them up, and garniſh them with fried Parſley.

CHAP. XI.

Of Braiſes and Force-Meat.

A Braiſe for all Sorts of Butchers Meat.

TAKE a Kettle, and line the Bottom with Slices of Bacon, Slices of Beef, and Slices of Onions; then put in it your Meat, and ſeaſon it with Salt, Pepper, Onions, Carrots, ſweet Baſil, Thyme, and Bay-leaves; lay over it more Slices of Beef and Bacon; then cover it, and let it be done with Fire under and over. You may, in this Sort of Braiſe, dreſs Ribs of Beef, Mutton-ſaddles, and Loins of Mutton, Buttocks of Beef, or any other Sort of coarſe Meat, which is put in a Braiſe.

A white Braiſe.

TAKE a Kettle, and line it with Slices of Bacon, Slices of Veal, and ſome Onions cut in Slices; you may put in ſome Turkies or Pullets, and all Sorts of white Meat; ſeaſon it with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves, and Garlic, and then boil your Meat. This Braiſe may ſerve for all Sorts of rolled Meat.

Mince-Meat made with Fiſh.

TAKE ſome Carps, ſome Pikes, and other Fiſhes; ſkin them, take out the Bones, and mince all theſe together upon a Table; put in a Crum of Bread boiled in Milk, and eight or nine Yolks of Eggs; put in it a good Piece of Butter, and ſeaſon it with Salt, Pepper, fine Herbs, and fine Spice, minced Muſhrooms and Truffles, if you have any; put your Mince-meat into a Mortar with your Whites of Eggs beat to Snow; pound all together: After which, take out your Stuffing, and make Uſe of it for any Thing you think proper, for Grenades, *Lent* Grenadines, or for Loaves of Carps and Soles.

A Haſh for all Sorts of ſmall Loaves.

TAKE the Fleſh of Pouts or Chickens ready dreſſed, and mince it;

it; put it into a Stew-pan with a Piece of Butter, a ſmall Onion minced very fine, or green Onions, and give it ſome Toſſes over the Fire; put in ſome minced Muſhrooms, and ſome Truffles, if you have any; moiſten it with a little Gravy and Cullis; let it be of a good Taſte, and thick enough; then put in your Mince-meat, and the Juice of a Lemon; you may make Uſe of it for all Sorts of ſmall Loaves, which you will find in ſeveral Articles. You may make Mince-meat of Partridges, or of Pheaſants, the ſame Way; the Difference is, that you muſt beat the Bones of your Partridges and Pheaſants, and ſtrain them off with ſome of your Cullis, that ſerves to thicken your Mince-meat of Partridges, and you may make Uſe of it for all Sorts of ſmall Loaves.

Force-meat for a Poupeton.

TAKE Part of a Leg of Veal, and ſome good Sewet blanched, with ſome Bacon alſo blanched, all well minced; put in ſome Truffles and ſome Muſhrooms minced, ſome green Onions and Parſly, a Crum of Bread boiled in Cream, two whole Eggs, and two Yolks of Eggs, and make Uſe of this Mince-meat, to form your Poupeton. You may make Poupetons of Quails, Partridges, Pheaſants, Ortolans, and of what elſe you pleaſe; the Difference is only in the Ragout you put in; the ſame Mince-meat always ſerves.

Force-meat with Cream.

TAKE a Piece of Veal, and cut it in Pieces, with a Piece of Bacon, and a Piece of Beef-ſewet; put it all in a Stew-pan over the Fire, and let it have ſome Toſſes; then ſeaſon it with ſome Salt, Pepper, ſweet Herbs, and fine Spice, with a little Garlic; after which, put them all upon a Table, and mince them together; put in a Bit of Crum of Bread, the Bigneſs of your Fiſt, boiled in Milk, and ſeven or eight Yolks of Eggs; beat up half of the Whites to Snow, put them all into a Mortar, and pound them well. Make Uſe of this Mince-meat for all Sorts of Pouts, Fowls in Caul with Cream, and other Things you have Occaſion for, as for Grenades, Grenadines, and Love-apples.

Force-meat for all Sorts of Fowls.

ROAST a Chicken, or Pout, take the Meat of it, and mince it with a Piece of Sewet and a Piece of Bacon blanched, with the Udder of a Calf, and a little Piece of boiled Ham; mince them well together; being minced, ſeaſon it ſlightly with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms, and Truffles, if you have any, with ſome Crum of Bread boiled in Milk, and a Couple of Eggs; mince all together again, and make Uſe of it with all Sorts of Meat done in this Manner; the ſame may be done with Partridges and Pigeons, and make Uſe of it as you think fit. This Sort of Mince-meat may ſerve alſo for Boucons and for Riſſoles; that of Partridges is always the beſt for your Riſſoles; when you can have any, make Uſe of it, inſtead of any other.

CHAP. XII.

Of Entries of Pigeons.

An Entry of glazed Pigeons.

PICK your Pigeons dry, gut them, blanch them over a Charcoal Fire, and pick them clean; then take ſcraped Bacon, Parſley, green Onions, Baſil, Pepper, Salt, fine Spice, Muſhrooms, and Truffles; the Whole being well haſhed, put it into the Body of your Pigeons, and ſpit them upon a Skewer wrapped up in Slices of Bacon, and Paper tied round; let them be very white: Then provide as many *Scotch* Collops as you have Pigeons, which are made of a Fillet of Veal; this muſt be all in Readineſs. Take your Fillet of Veal, cut it in Slices, and beat them flat; next lard them with fine Bacon, cut them in Pieces the Bigneſs of a Sweet-bread of Veal, and ſtew them in a Stew-pan with a Bunch of ſweet Herbs and three Cloves; the Bunch is made of Parſley and green Onions; Put in alſo a Bit of Veal, with a Slice of Ham; moiſten them with half Broth and half Water: Your *Scotch* Collops being done, take them out, ſtrain off the Broth, and put it over the Fire again, till it is boiled to a ſhort Sauce, and turned to Caramel; then put in it again your *Scotch* Collops upon the Bacon, and ſet them upon hot Cinders, ſo that they may glaze as they ſhould; when you are ready to ſerve up, take your Pigeons off the Spit, take off the Slices of Bacon, diſh them up, and put between each Pigeon one of the *Scotch* Collops, with an Eſſence of Ham over them, and ſerve them up hot for Entry.

An Entry of young Pigeons in a Stew-pan.

TAKE the middling Sort of Pigeons, pick them dry and clean; but, to have them ſooner done, blanch them over a Charcoal Fire; if you pick them hot, they will be very white; when they are picked very clean, take a Stew-pan, garniſh the ſame with Slices of Bacon, of Veal and Ham; then place in your Pigeons, and ſeaſon them with Pepper, Salt, and ſweet Herbs; make another Layer with ſome ſmall Slices of Ham, Veal, and Bacon, together with ſome Slices of Onions, and let them ſtew very ſoftly; you muſt take Care they be not too much done; when they are enough, take them off, ſtrain their Gravy through a Strainer, and ſkim off the Fat; then put them in a Stew-pan again, and let them boil ſlow, till they turn to Caramel; then put in your Pigeons with the Breaſt downward, to make them get a good Colour; when you are ready to ſerve, diſh them up; then put a little Cullis in the Stew-pan, with a little Gravy and Broth, according to the Colour you would have your Caramel, and ſkim it well; put in it ſome Lemon-juice, and your Cullis under your Pigeons, and ſerve them up hot for Entry.

Another Entry of Pigeons in a Stew-pan.

TAKE large Pigeons, pick them dry, and blanch them upon hot Cinders, or over a Charcoal Fire; pick them clean, cut off the Ends

of

of their Claws, ſplit them in the Back, and place them in a Stew-pan, Belly downwards, with ſmall Slices of Ham under them; then ſtuff the Belly of your Pigeons with Muſhrooms, Truffles, Parſley, green Onions, Baſil, fine Spice, Pepper, and Salt, and after that a Slice of Bacon: Cover your Stew-pan, and let it ſtew with Fire under and over; when they are half done, take off the Slices of Bacon and the Gravy out of the Stew-pan; put, in the Room of them, a little Cullis and Gravy; let it go on a ſtewing, ſkim off the Fat from the Gravy which you took out of it, put in again your Pigeons with a Lemon-juice, and ſerve them up hot for Entry.

An Entry of Pigeons ſticking to the Diſh.

TAKE young Pigeons picked dry, blanch them again over a Charcoal Fire, pick them very clean, and ſplit them in the Back: Then take the Livers, which mince with ſcraped Bacon, Parſley, green Onions, Muſhrooms, and green Truffles, ſeaſoned with Pepper, Salt, fine Spice, and ſweet Herbs, but all moderately: Then put in a ſilver Diſh Slices of Bacon, of Veal, and of Ham; after that, place in it your Pigeons, put your Force-meat, mentioned before, into their Bellies, and lay over each Pigeon a ſmall Slice of Ham and Veal: There is no Need to put much Seaſoning, by reaſon of the Ham: Cover them with another Diſh, half as ſmall as the other, and take a white Napkin moiſtened, which put all round the Diſh, to hinder it from taking Vent; then put it a ſtewing over a ſmall Stove; it being done, diſh it up with an Eſſence of Ham in another Diſh, and ſerve it up hot for a ſmall Entry.

Another Entry of Pigeons ſticking to the Diſh.

TAKE ſome Pigeons, as above, and pick and order them as clean as you can; put in a Stew-pan Slices of Bacon and of Veal, with ſome ſmall Slices of Ham and Onions; then place in it your Pigeons: Make a ſmall Seaſoning with Parſley, ſcraped Bacon, Pepper, green Onions, Salt, ſweet Herbs, ſome fat Liver, Muſhrooms, and Truffles; the Whole being well minced together, put it in the Belly of your Pigeons, and let the Seaſoning be as it ſhould, but take Care not to make it too ſalt; then cover it with a Layer of Veal and Slices of Bacon; when they are done, make a little Cullis of Partridges, which put into your Diſh the Depth of two Fingers Breadth; then put your Pigeons into it, and ſo put your Diſh upon a Stove, to make them ſtick to the Bottom of the Diſh; keep the Border of your Diſh clean; then put in it a little Eſſence of Ham, or elſe an *Italian* Sauce (the Way of making which you will find in the Article of *Cullifſes*) and ſerve up the Whole hot.

An Entry of Pigeons, the Italian *Way.*

TAKE the middling Sort of Pigeons, blanch them over a Charcoal Fire, and pick them very clean; let them be as white as poſſible; tie them ſo, that the Feet be not parted from the Body of the Pigeon; then take a Stew-pan, garniſh the ſame with Slices of Veal, and a little Ham; put in it your Pigeons, and ſeaſon them with Pepper, Salt, Cloves, Baſil, Lemon-ſlices, Onions, a Crum of Garlic, a little Coriander-ſeed, a little good Oil, and a good Glaſs of Champaign or White-

white Wine; continue to cover them with a Layer of Slices of Veal and Ham, and let them ſtew with a ſlow Fire; but, before they are quite ſtewed, you muſt keep in Readineſs an *Italian* Ragout, which is made as follows, *viz.*

TAKE ſmall Muſhrooms that are very white, with ſome other, which being cut ſmall, put the Whole in a Stew-pan, with a little Oil, a little Garlic and Shalot; put this a Moment over the Fire; this done, moiſten your ſmall Ragout with Veal Gravy, ſome Cullis, a little Eſſence, a good Glaſs of Champaign, and a Lemon ſliced; ſkim well off the Fat, let it be reliſhing, put it into another Stew-pan well tinned, take out your Pigeons, to drain, wipe them dry, put them into your Ragout, and ſerve them up hot for Entry.

An Entry of Pigeons, the Italian *Way, in another Manner.*

YOUR Pigeons being picked, as thoſe before, and ſtewed dry, take ſome Cocks-combs, which muſt be blanched very white, and ſmall Muſhrooms, if you can get any: Put the Whole together in a Stew-pan with Cullis made, the *Italian* Way; the Way of making which you will find in the Article of *Cullis*.

Another Entry of Pigeons, the Italian *Way, in another Manner.*

SCALD well your Pigeons, and, when they are very clean, ſplit them in the Back; take out the Intrails, and leave the Livers; put them in a Diſh, and ſeaſon them with Pepper, Salt, Baſil in Branches, ſome Bay-leaves, whole green Onions, Parſley, Lemon-juice, Oil, and a Glaſs of Champaign; let them marinate, during an Hour, when they will be ready to be ſerved up; a Quarter of an Hour before they are diſhed, put them in a Stew-pan with the Marinade over the Stove, and take Care to turn them, for this will be done in a Moment. Your Pigeons being done, take them out, and ſkim well their Marinade in which they have been done; put in it a little Veal Gravy and Cullis, and ſtrain all together through a Silk Strainer: Place your Pigeons in the Diſh they are to be in, put over them your Gravy, and ſerve it all up hot; this Sort of Entry is commonly ſerved up in ſmall Diſhes, and ſerves for a ſmall Entry.

An Entry of Pigeons in Surprize, in Lettuce.

TAKE Cabbage Lettuces, blanch them, and let them drain; being drained and well ſqueeſed, take young ſcalded Pigeons, and truſs them in, as if they were to be ſtewed, but let their Heads be on; blanch them in hot Water, pick them well and clean, and wrap them up in your Lettuces with Packthread tied round them; take a Stew-pan big enough to hold your Pigeons; garniſh your Stew-pan with Slices of Veal and Bacon, and ſome ſmall Slices of Ham; then put in it your Pigeons, and ſeaſon them with Pepper, Salt, Cloves, and a Bunch of ſweet Herbs; continue to put another Layer of Slices of Veal and Bacon; moiſten them with Broth, and ſet them a ſtewing very ſlowly, with Fire under and over; when they are done, and you are ready to ſerve up, take them out, and let them drain; then diſh them up with

an Eſſence of Ham, (which you will find in the Article of *Eſſence* or *Cullis*; which any Perſon, having been but ſix Months inſtructed in Cookery, will eaſily learn to make in giving Attention;) and ſerve it up hot for Entry.

An Entry of young Squab Pigeons in Surprize, in large Onions.

TAKE young Pigeons, as before, blanch them well in hot Water, and pick them clean; inſtead of wrapping them up in Lettuces, you muſt take large Onions well blanched, and take out the Hearts of them, ſo that the Pigeons may have Room in them; there muſt be two of theſe Onions to one Pigeon, a large one for the Body, and a ſmaller one for the Neck: Your Pigeons muſt be well truſſed; then garniſh your Stew-pan with Slices of Bacon, as done before; then order in it your Onions, together with your Pigeons, and ſeaſon them with Pepper, Salt, Cloves, and ſweet Herbs; lay Slices of Bacon and Veal over them, moiſten them with a Ladle of good Broth, and ſet them a ſtewing, with Fire under and over. Take Care they be not too much done; when they are done, take them off, and let them drain upon a clean Napkin, ſo that the Gravy may come out as it ſhould, and wipe them dry with a linnen Cloth; being ready to ſerve up, order them in your Diſh, and put in an Eſſence of Ham over them: Let your Eſſence be reliſhing, and ſerve them up hot for Entry.

An Entry of Pigeons in Surprize, in Cucumbers.

PEEL your Cucumbers, and take out the Seeds; then blanch them with one Boil, put them in cold Water, and drain them; in the mean Time, ſcald your young Pigeons, and truſs them well with the Feet inſide; let them be blanched in hot Water, and pick them very clean: Your Pigeons muſt not be too large, ſo that the Cucumbers may hold them, and their Heads muſt not be cut off, to ſhew that they are Pigeons: Let your Stew-pan be big enough to hold them; garniſh your Stew-pan with Slices of Bacon, as before, together with ſome ſmall Slices of Veal and Ham; then order in it your Cucumbers together with your Pigeons, and ſeaſon them with Pepper, Salt, Cloves, fine Spice, and Onion; moiſten them with good Broth, and put them a ſtewing; when they are done, and you are ready to ſerve up, take them out, and let them drain; then diſh them up with an Eſſence of Ham over them, and a Lemon-juice. If you will ſerve them up with *Parmeſan* Cheeſe, you need only put ſcraped *Parmeſan* Cheeſe ſtrewed over them, and make them take a Colour in your Diſh.

An Entry of Pigeons in Surprize, in Turneps.

INSTEAD of Cucumbers, take Turneps, hollow them, pare them, and blanch them; then take a little fine Force-meat, which put into your Turneps: The Way of making ſuch Force or Mince-meat you will find in the Article of *Force-meat*: Then put in your Pigeons, which are truſſed and ordered, as before, and ſeaſoned like the Cucumbers; when they are ready, take them off and let them drain; then diſh them up with a little Cullis and Lemon-juice, and ſerve them up hot for Entry: See they be reliſhing, and of a good Colour.

An Entry of ſtewed Pigeons.

TAKE the middling Sort of Pigeons, ſcald, pick, gut, and truſs them with the Feet inſide the Body; put a ſmall Skewer croſs through the Thighs, that the Feet may keep ſticking in the Body, and then blanch them in hot Water; being blanched, put them into cold Water, and pick them clean; then put them in a Stew-pan with a Lump of Butter, a Bunch of ſweet Herbs, and ſome Muſhrooms; put them over the Fire, and ſtir them now and then; after that, thicken them with a Duſt of Flour, and moiſten them with good Broth; whilſt they are a doing, take Care to ſkim off the Fat; being done, ſee they be reliſhing: Then make a thick Sauce; for half a Dozen Pigeons, five Eggs will be enough; beat them up with good Cream, and put into your Sauce a little Butter and Nutmeg; your Fricaſſee being thickened, put in it a Lemon-juice, and ſerve them up hot for Entry: It is done as a white Fricaſſee of Chickens.

Another Entry of ſtewed Pigeons with Oil.

CHUSE your Pigeons as thoſe before blanched and truſſed, and put them in a Stew-pan, with a Bunch made of green Onions, Parſley, a ſmall Branch of Baſil, ſome Cloves, and a Clove of Garlic; the Whole being well tied up together, put all this with your Pigeons; then add to it ſome ſmall Muſhrooms, Truffles, and ſmall Bits of Sweet-breads of Veal, and paſs it, as before; put in it good Oil, inſtead of Butter, and a little Flour; then moiſten it with Broth, and a Glaſs of Champaign, or other good white Wine, ſee it be well ſkimmed, and of a good Taſte; thicken your Sauce with Yolks of Eggs and Cream, or put in it the Juice of a Lemon, a few Anchovies, a Crum of Shalot, a Rocambole, and ſerve it up hot for Entry.

Another Entry of ſtewed Pigeons with a brown Sauce made with Oil, the Provenſal *Way.*

ORDER your Pigeons, as thoſe mentioned before; the only Difference is, that you moiſten them with good Veal Gravy, good Cullis, and a flat Ladle of good Oil, with a Bunch of ſweet Herbs, as done before, ſome Slices of Ham, ſmall Muſhrooms, and Truffles, if you can get any, a couple of Glaſſes of Champaign, or a Glaſs of *Rheniſh* Wine, which I account the beſt for all Sorts of Fricaſſees; I give this Advice, that they may depend on it to be good; only, Champaign being dear, and not common in every Country, they do not care to uſe it; thus a Glaſs of good *Rheniſh* will do as well, and even better, than a Glaſs of Champaign that is not good. The Pigeons being done, ſkim off the Fat, and let them have a good Reliſh; in ſerving them up, add to them the Juice of a Lemon: But we muſt always conform ourſelves to the Taſte and Palate of thoſe we entertain; ſome cannot endure the Taſte of Garlic or Rocambole, though they uſe them very much in *France*, and particularly among the *Italians*, *Spaniards*, and *Portugueſe*, without forgetting our *Gaſcoons*: All the Matter is, that theſe Sorts of Things muſt be uſed moderately, ſo that it may agree with all Sorts of Palates; all muſt be ſlight and of a good Taſte, and ſerve them up hot for a ſmall Entry.

An Entry of Pigeons in Surprize.

TAKE young tame Pigeons, ſcald, truſs, and blanch them; put them a ſtewing in a ſmall Kettle, with Slices of Bacon and Lemon; then prepare a ſmall Ragout made with Sweet-bread of Veal and fat Liver; cut alſo ſome ſmall Muſhrooms, together with ſome Truffles and Cocks-combs: Put the Whole into a Stew-pan with good Gravy and Cullis. This being done, and of a good Taſte, take your Pigeons out of their white Sauce, and put them in your ſmall Ragout; then take as many Eggs as you have Pigeons; they muſt be Turkey Eggs, if you can get any, or Duck Eggs, and cut them open only on one End, ſo that your Pigeons may be able to enter: Waſh well your Egg-ſhells, and put your Pigeons into them, together with a little of your ſmall Ragout, as much as the Shell will hold; then put over your Shell the Bit cut off before, and make it ſtick or hold, by Means of a little Paſte round it the Bigneſs of a Packthread; then dip it in Eggs, and ſtrew it with fine Crums of Bread; obſerve that nothing of the Shell muſt appear: Being ready to ſerve up, fry your Egg-ſhells in Hog's Lard; garniſh your Diſh with fried Parſley, and ſerve it up hot for Entry: I do not ſet here any Quantity, which muſt be according to the Diſh you ſerve in.

An Entry of Pigeons in the Form of a Spider.

TAKE young Pigeons, ſcald and gut them on the Side of the Craw; then take a Salpicon, made with ſome Bits of Sweet-breads of Veal and fat Liver, together with Muſhrooms, green Truffles, if you can get any, green Onions, Parſley, Pepper, Salt, ſweet Herbs, and fine Spice; the Whole being well ſeaſoned, put them over the Fire with a Lump of Butter and melted Bacon; then ſtuff therewith your Pigeons, and bring up their Feet to the very Neck, the Head upon the Breaſt of them, and ſtick through them ſome ſmall Skewers, to keep off the Wings; then take ſome Slices of Ham, and lard the Pigeons with them, to each Pigeon eight Slices of Ham; and obſerve that you make them have the Figure or Form of a Spider, as much as poſſibly you can: Then put ſome Slices of Bacon in a Stew-pan, and place your Pigeons in the ſame with ſmall Slices of Ham and Veal; ſeaſon them ſlightly with Pepper, Salt, ſweet Herbs, and fine Spice, with ſome Slices of Bacon over them, and put them a ſtewing gently; let them not be too much done, and ſerve them up with an Eſſence of Ham, and the Juice of a Lemon, or elſe with an *Italian* Sauce, or a *Roman* Sauce, and ſerve them up hot. You will find the Way of of making theſe Sauces, in the Chapter of *Sauces*.

An Entry of Pigeons in Fancy.

TAKE large young Pigeons, which they call, in *France*, *Pigeons cochois*, pulled dry, ſinge and pick them clean; gut them by the Neck, and take out the great Bones; then put into them a Salpicon made with Sweet-breads of Veal, Muſhrooms, green Truffles, and Ham; the Whole being cut into ſmall Dice, and ſeaſoned with Parſley, green Onions, ſweet Herbs, and fine Spice, put all together over the Fire with ſcraped Bacon: See it be of a good Taſte, and ſtuff therewith your Pigeons; then blanch them again in a Stew-pan upon the Stove with

with good Butter: See they be very plump and round, and lard them with fine Bacon, two Rows on each Side of the Breaſt, ſo that the Breaſt remain wholly uncovered, and the ſame upon the lower Part of the Body; lard them alſo with Parſley-leaves, roaſt them on the Spit, ſerve them up hot with an Eſſence of Ham, and the Juice of a Lemon for Entry, and let the Whole be reliſhing.

Other Pigeons in Fancy, which are ordered almoſt the ſame Way as thoſe above.

GUT them through the Craw, and ſtuff them with a Salpicon, as thoſe before; inſtead of larding them with Bacon, they are larded with Parſley: They being done as above, when you are ready to ſerve, ſplit your Pigeons in the Breaſt, and put two Cocks-combs in each Pigeon, which will look like a what you pleaſe; then diſh them up with an Eſſence of Ham, or an *Italian* Sauce, and ſerve them up hot for Entry.

Stewed Pigeons with green Peaſe and a brown Sauce.

THESE Pigeons are ordered, as thoſe before; all the Difference is, they are moiſtened with good Gravy: Serve them up hot; obſerve that green Peaſe are ſtewed with them.

You may alſo take large Pigeons, and cut them in Halves, or in four, and dreſs them with a brown Sauce, or with a white Sauce, like thoſe before, provided they be good and reliſhing; ſerve them up hot for Entry.

Another Entry of Pigeons with Tops of Aſparagus dreſſed like green Peaſe.

YOUR Pigeons muſt be ordered, as before, with this only Difference, that your Pigeons muſt be enough, before you put in your Aſparagus; here you have the Way of dreſſing Aſparagus like green Peaſe, with all Sorts of Meat: If your Aſparagus are large, ſlit them in four, and cut them as ſmall as green Peaſe, and go on cutting, as long as you find them tender; when they are cut, blanch them, put them in cold Water, and let them drain in a Sieve; your Pigeons being almoſt done, put in your Aſparagus cut ſmall, the Quantity you think fit: The Whole being done, and well ſkinned, thicken them with Eggs and Cream, diſh up your Pigeons, and put over them your Aſparagus; you muſt take Care they be of a good Taſte, and ſerve them up with a brown Sauce; then moiſten them with Gravy, inſtead of Broth; you may cut your Pigeons in Halves, if you will, or into four, and dreſs them, as if they were whole, provided all be of a good Taſte, and that your Pigeons are not too much done.

Another Entry of Pigeons in Scotch *Collops, with Aſparagus-tops.*

TAKE ſmall young Pigeons, pick and blanch them upon a Charcoal Fire; being well picked, lard them with fine Bacon; then ſtew them in a Stew-pan, with Slices of Veal and Ham, and a Bunch of ſweet Herbs. Your Pigeons being done, take them off, keep them hot, and ſtrain off the Broth wherein your Pigeons have been a ſtewing; put it over the Fire and let it boil, till it begins to turn to Caramel, and

and then put in your Pigeons, the Bacon downwards, and put them upon hot Cinders, to be glazed well: Take Care the Fire be not too quick, and look into it now and then; then take your Aſparagus cut like Peaſe, put them in a Stew-pan well tinned, with Butter, a little Bacon, and a Bunch of ſweet Herbs; this done, ſtrew them with a Duſt of Flour, and moiſten them with good Broth: When you are ready to ſerve up, thicken your Sauce with Eggs and Cream, ſee they have a good Reliſh, put in your Diſh your Aſparagus with your Pigeons upon them, and ſerve them up hot. You may moiſten your Aſparagus with Gravy, inſtead of Broth, and thicken your Sauce with good Cullis: This Kind of Aſparagus, like green Peaſe, may be uſed with all Sorts of Meat (there is but the Taſte, that changes one into white, and the other into brown) let it be of a good Taſte, and to your Maſter's Liking.

An Entry of Pigeons, Sun-faſhion.

PICK your Pigeons very clean, but leave the Wings and the Head; put Mince-meat into the Belly of your Pigeons; put into a Stew-pan Slices of Bacon, place your Pigeons in it, and ſeaſon them with Pepper, Salt, and Baſil; cover them again with another Laying of Slices of Bacon; then take boiled Milk, with a little Coriander-ſeed boiled in it, which, being ſtrained, put over your Pigeons; take Care they boil not too faſt, a Quarter of an Hour will be enough: Keep good Hog's Lard upon the Fire, and make a Paſte, as before, *viz.* Take two Handfuls of Flour with good Beer, and make a Batter; then put ſome Whites of Eggs beaten up to Snow in your Batter, and half a Glaſs of Oil; take off your Pigeons, put them in your Batter, and fry them; fry likewiſe a little Parſley to garniſh them with, and ſerve it up hot for a ſmall Entry; which is the true Way of dreſſing Pigeons, *Sun-faſhion.*

Another Way of dreſſing Pigeons, Sun-faſhion.

YOUR Pigeons muſt always be ordered, as before; all the Difference is in the Legs and Feet: It is certain, that all Cooks do not work the ſame Way, and, tho' I approve of this Faſhion, I will not ſay it is the beſt; it is only to let thoſe who ſee this Treatiſe know, that it is made to content the Public. Your Pigeons being ſcalded and well cleaned, put them in a Stew-pan, with Slices of Bacon and Ham; then place in it your Pigeons, which muſt be ſtuffed with a little Force-meat; ſtick a ſmall Skewer all along through their Neck, to keep them ſtrait, which is done before they are put in the Stew-pan, and ſeaſon them with Pepper, Salt, ſweet Herbs, and fine Spice; then cover them with a Layer of Slices of Veal, Ham, and Bacon; put to them a Ladle of Broth, a Glaſs of Champaign, or other white Wine, and let them ſtew with Fire under and over, a Quarter of an Hour will be ſufficient. Then make a Batter with as much Flour as you think may ſerve for the Number of Pigeons you have, together with two or three Whites and Yolks of Eggs; moiſten your Paſte with Champaign, or other white Wine; ſee that your Batter be not too thin; put in it a ſmall Glaſs of Oil: During all this While, keep Hog's Lard a warming; then take out your Pigeons, let them drain, put them in the ſaid Batter,

Batter, fry them to a good Colour, and fry ſome Parſley, to garniſh them with. There are ſome that dreſs the ſame Pigeons, *Sun-faſhion*, and order them all the ſame as here; but, inſtead of making a Batter, they ſtrew them with Crums of Bread and Eggs, and fry them; (all which depends only on a good Taſte) and ſerve them up hot for Entry.

An Entry of Pigeons with Baſil.

TAKE of the ſame Pigeons ſcalded, well picked and gutted; truſs the Feet Inſide, make a little fine Force-meat, and ſet them a ſtewing upon a ſmall Charcoal Fire with your Force-meat; obſerve that your Baſil muſt prevail; then braiſe them as follows, *viz.* Take a ſmall Kettle, or Pot; put in it Slices of Bacon and Veal, place in it your Pigeons, and ſeaſon it with Pepper, Salt, Onions, Cloves, and much Baſil; cover it with the ſame Slices of Veal and Bacon, and put it a ſtewing; when it is done, take out your Pigeons and drain them; then dip them in beaten Eggs, ſtrew them with fine Crums of Bread, fry them, garniſh your Diſh with fried Parſley, and ſerve them up hot for Entry.

An Entry of Pigeons in Fritters.

TAKE ſome ſcalded Pigeons, ſplit them in the Back, take off their Heads and Feet and truſs them; take a ſmall Kettle, or Stew-pan; put in it Slices of Bacon, and then your Pigeons ſeaſoned with Pepper, Salt, ſweet Herbs, and fine Spice; then cover them with ſome Slices of Bacon and Lemon, pouring into it a Glaſs of white Wine; put the Cover over, and let them ſtew, but let them not be too much done: Being ſtewed, keep ready a little Force-meat, and ſtuff your Pigeons therewith; you muſt keep your Pigeons white, and take Care the Force-meat keeps in; then make a Batter with Flour, Pepper, and two Eggs beaten up with white Wine, or Beer, together with a little Oil; then put your Pigeons into your Batter, and fry them; ſerve them up hot for a ſmall Entry, upon a Napkin garniſhed with fried Parſley.

A Marinade of Pigeons.

PICK your Pigeons very clean, blanch them, cut them in two, beat them flat, and put them in a Stew-pan with Onions, Parſley, Pepper, Salt, Cloves, Baſil, a Lump of good Butter, a Ladle of fat Broth, and ſome Vinegar; theſe being boiled a little, dip them in Whites of Eggs, and then in Flour, and let them be fried immediately; order them handſomely upon a Napkin, garniſhed with fried Parſley, and ſerve them up.

An Entry of Pigeons, the Regent's *Way.*

TAKE young Pigeons, ſcald them, truſs their Feet inſide the Body, and put them in a ſtewing over a clear Charcoal Fire; put ſome Slices of Bacon in a Kettle, or Pot, and put in your Pigeons; ſeaſon them with Pepper, Salt, ſweet Herbs, ſome Slices of Onions, with a Couple of Lemon-ſlices; put over them Slices of Bacon, and put them a ſtewing; take ſome Bottoms of Artichokes boiled, and let them be very white, with ſome ſmall *Scotch* Collops the Bigneſs of the Hollow of your Hand well glazed; take ſome Muſhrooms cut in four, with ſome Butter;

Butter; put them over the Fire with a Duſt of Flour ſtrewed over them: Moiſten it with a Ladle of good Broth; add to it a Bunch of green Onions, Parſley, ſweet Herbs, and Cloves; ſtew it and thicken it with five Yolks of Eggs, putting into it a Dozen of ſtewed Cocks-combs, which are commonly kept in a white Sauce; take off your Pigeons, put them into your white Sauce; take as many Bottoms of Artichokes as you have Pigeons, and order them in a Diſh: When you are ready to ſerve up your Pigeons, put upon every Artichoke-bottom a Pigeon, with the Cocks-combs over them, and between each Pigeon a *Scotch* Collop, and ſerve them up hot for Entry.

Other Pigeons with Artichokes.

TAKE ſome Artichokes, boil them, till you can get out the Chokes; take ſome young Pigeons ſcalded, and truſs their Legs inſide their Bodies; do not take off their Heads, and boil them over a clear Charcoal Fire, as before; take out the Chokes, and put them in your Diſh; make ſome Force-meat, as that of Poupeton, and put upon it the Bottom of your Artichoke-leaves, to hinder the Cullis from running out; make a Ragout of Sweet-breads, Muſhrooms, and Cocks-combs, which moiſten with good Gravy, good Cullis, and good Eſſence; take off your Pigeons, put them in your Ragout, let it be reliſhing, putting to it the Juice of a Lemon, and diſh it up a Pigeon in each Artichoke, and as much of the Ragout as each Artichoke will hold; continue to lay upon them of the ſame Force-meat, but ſo that the Head of your Pigeon may be ſeen; then put them in the Oven, and ſkim off the Fat; wipe the Border of your Diſh, and put over it a little Cullis, with the Juice of a Lemon, and ſerve it up hot for Entry.

Forced Pigeons for Entry.

TAKE good large Pigeons, pick and ſinge them, gut them through the Craw, and bone them; all the Bones being out, ſtuff them with good Force-meat; the Way of making it you will find in the Article of *Force-meat*.

AT another Time, you may ſtuff them with Salpicon, inſtead of Force-meat, which they then call *bloated Pigeons*: Take ſome Sweat-breads of Veal, Muſhrooms, Truffles, ſome Slices of Fowls, of Partridge, and of Ham, all cut into ſmall ſquare Pieces, and ſeaſoned with Pepper, Salt, ſweet Herbs, and fine Spice, together with a little of this Force-meat, which you have made for your Pigeons, and put a little of it among this Salpicon, with ſome Whites of Eggs, beat up to Snow; then mix all together, ſtuff therewith your Pigeons, and ſpit them upon ſmall iron Skewers; wrap them up in Slices of Bacon, with Paper tied round. Being done as they ſhould be, diſh them up with an Eſſence of Ham, and the Juice of a Lemon over them. Forced Pigeons may be roaſted as well as theſe, or put them over a ſmall Coal-fire, with ſome Slices of Bacon; ſeaſon them, as uſual, with Eſſence of Ham and Lemon-juice; let it be of a good Taſte, and ſerve it up hot for Entry.

Pigeons with Tortoiſes.

TAKE young Pigeons ſcalded, gut them, and truſs their Feet in-

ſide the Body; ſtick a Skewer through their Legs, to keep the Feet in the Body; let your Pigeons be very plump, and blanch them in hot Water; being blanched, put them in cold Water, and pick them very clean; then take a ſmall Pot, which garniſh with Slices of Bacon and Veal, and ſome Slices of Ham, order in it your Pigeons, ſeaſon them with Pepper, Salt, ſweet Herbs, and Cloves, and cover them with Slices Top and Bottom alike; put them a ſtewing as long as you think fit: You muſt have, at leaſt, two Tortoiſes, cut off their Heads, and let them boil in a Kettle with Water, Salt, Onions, and other ſmall Seaſoning; when they are boiled enough to take off the Skin, take them off the Fire, and let them cool; then take off the Skin, and put the four Quarters of each Tortoiſe in a Stew-pan, with ſome other ſmall Bits found in them as well as the Liver, and one of the Shells, which you muſt keep to put under your Pigeons: Clean your Shell well, and dip it in beaten Eggs, fry it, and, in ſerving up, put it upon your Pigeons, if you think proper: This is the old Way; and moreover it is to ſhew that they are Tortoiſes, ſince every Body does not eaſily know what Tortoiſe Fleſh is: As to the Cullis of this Entry, to do all Things to Perfection: Take a Stew-pan, and put in it a couple of Pounds of Veal, three or four Slices of Ham cut into ſmall ſquare Pieces, together with two old Partridges, that have a little ſtrong Smell of green Corn, which cut in two; put the Whole together over the Fire, to ſtew very ſoftly: When you find it begins to ſtick, and that your Meat is browniſh, ſee it be not burnt, in which the Smell and good Scent muſt guide you; then take out your Meat, and put ſome Butter into the Stew-pan, to take off all clean from your Sauce-pan; put in it a Duſt of Flour, according to the Quantity of Cullis you deſign to make; the Flour being pretty brown, moiſten it with good Broth, and put in again your Meat with a couple of Glaſſes of Champaign, a little Baſil, Cloves, and a Clove of Garlic; ſkim off the Fat from your Cullis, and let it be reliſhing; ſtrain it off in a ſilk Strainer, and put ſome of this Cullis to your Tortoiſes; which having had a good Boil, and being of a good Taſte, take out your Pigeons, let them drain, diſh them up, put your Ragout of Tortoiſes, with the Juice of a Lemon, over them, and ſerve them up hot; let the Whole be reliſhing, ſlight, and look well to the Sight. At another Time, you may make Uſe of a Crawfiſh Cullis.

Another Way of dreſſing Pigeons with Tortoiſes, according to the old Faſhion.

TAKE young Pigeons, ſcald or pick them; being picked, gut and truſs them neatly; then put them in a Stew-pan, with a little melted Bacon, Cocks-combs, ſome Bits of Sweet breads of Veal, ſome ſmall Muſhrooms, Truffles cut into Slices, and a Bunch of ſweet Herbs, ſeaſoned with Pepper and Salt; put a Pot upon the Stove with Water, a Bunch of ſweet Herbs, two Slices of Lemon, two or three Onions, a little Pepper and Salt, and ſome Slices of Bacon; take two Tortoiſes, cut off their Heads, their Feet, and the End of their Tails, and put them into the Kettle, when the Seaſoning begins to boil; being blanched, take them out, put them into the Tortoiſe-

ſhell,

facil, and cut them in four Quarters, like as with a Fricaſſee of Chickens; but take Care of touching the Gall, which would ſpoil the whole Ragout; put them in a Stew-pan with the Pigeons, and all together over the Fire; this done, moiſten it with Veal-gravy, and let it ſtew with a ſlow Fire; it being ſtewed enough, ſkim off the Fat, thicken it with Cullis, and let it again ſtew a Moment: Diſh up your Pigeons, and lay your Tortoiſe-legs round them: Let your Ragout be well reliſhed, pour it over them, and ſerve it up hot for Entry.

Pigeons, the St. Menhoult *Way.*

TAKE large Pigeons, pick them clean, gut them, and truſs their Legs inſide the Body; cut them in Halves, and beat them flat; then put in a Stew-pan Slices of Bacon and Veal, place in it your Pigeons, ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, and Onions cut in Slices, and cover them again with Slices of Veal and Bacon; put in it a Pint of Milk, and cover your Stew-pan cloſe, with a Border of Paſte all round, with Fire under and over; it being ſtewed, take it out of the Kettle, and ſtrew it with fine Crums of Bread; (thoſe you broil muſt be dipped in the Fat they were ſtewed in) and, if you fry them, beat well up two or three Eggs, dip your Pigeons in them, ſtrew them with fine Crums of Bread, and fry them in good Hog's-lard; fold up a Napkin in the Diſh you ſerve them up in, and place on it your Pigeons with a little fried Parſley. As to the broiled Pigeons, make a Remoulade with Anchovies, Parſley, green Onions, beaten Pepper, Salt, Capers cut ſmall, ſome Oil, Muſtard, a little Gravy, and the Juice of a Lemon; put your Pigeons over it, and ſerve it up hot for Entry.

Pigeons with Ham.

TAKE middling Pigeons, pick and gut them clean; mince their Livers with a little ſcraped Bacon, a Bit of Butter, Parſley, green Onions, Pepper, Salt, ſweet Herbs, and fine Spice; all being well minced together, put it into your Pigeons Belly; then put them in a Stew-pan over the Fire, with melted Bacon, or Butter, to blanch, let them be very plump, ſpit them upon a ſmall iron Skewer, wrap them up in Slices of Bacon, and Paper round, and tie them on the Spit; when they are done, you muſt keep in Readineſs ſome ſmall Slices of Ham, as many as you have Occaſion for an Entry; ſix or ſeven will be enough; beat them with the Back of your Knife, put them in a Stew-pan, and place them over a Stove with a middling Fire; when they are of a good Colour, take your Slices of Ham out; put in the Stew-pan a Lump of good Butter, with a little Flour, and ſtir it with a wooden Ladle; when it is pretty brown, moiſten it with good Broth, if you think it not coloured enough; put in it a little Gravy, put your Slices of Ham again in the Stew-pan, and ſkim well off the Fat; then thicken it with a Cullis; your Pigeons being done, diſh them up with the Slices of Ham over them, and the Juice of a Lemon, that it may pleaſe the Eye and Taſte, and ſerve it up hot for Entry.

Pigeons in Surtout.

TAKE large plump Pigeons, pick and clean them well, gut and truſs them; make Force-meat with Bacon, boiled Ham, ſome Truf-

ſles and Muſhrooms mineed with their Livers, ſome Parſley, green Onions, a Clove of Garlic, and ſome Sweet-breads of Veal, all together well minced, and ſeaſoned; ſtuff therewith your Pigeons, and tie them cloſe up; you muſt have a large *Scotch* Collop larded with ſmall Bacon to each Pigeon, which put over the Breaſt; all being well tied, and cleanly ſpitted, cover them alſo with Paper, and ſo let them roaſt; your Pigeons being done, diſh them up with an Eſſence of Ham under them, or a Ragout of what you pleaſe, and ſerve them up hot for Entry.

Pigeons in Sourtout, another Way.

TRUSS your Pigeons like thoſe here before, but thicken your Force-meat with four raw Eggs; then cover them with your *Scotch* Collops, tie them round, and put them a ſtewing in a Stew-pan with good Broth, ſome Slices of Veal and Ham, and ſome Onions ſtuck with Cloves; your Pigeons being ſtewed, take them up, and put the Broth over the Fire again, till it turns to Caramel; then put in again your Pigeons upon your Caramel, and put the Stew-pan upon hot Cinders to glaze; being of a fine Gloſs, diſh them up with an Eſſence of Ham. At another Time, inſtead of Eſſence, you need only put your Stew-pan on again, take out the Fat, and, putting in it a Duſt of Flour, ſtir it with a wooden Ladle, and moiſten it with a little Broth; let it boil a Moment, take off the Fat, and ſtrain it through a ſilk Strainer; let it be of a good Taſte, and pleaſing to the Eye; diſh it up with the Juice of a Lemon, and ſerve it up hot for Entry.

Pigeons in Slices of Bacon.

TAKE middling Pigeons ſcalded, well picked, and blanched, gut them, and let them look very white; put in a Pot, or Kettle, Slices of Bacon, and place in it your Pigeons ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, Onions, and Bay-leaves; cover them again with Slices of Bacon, adding to it a couple of Glaſſes of White-wine, and ſome Slices of Lemon, with a ſmall Ladle of Broth: Being ſtewed, you may ſerve them up cold for a Side-diſh; at another Time, with a minced Sauce hot; and another Time, with a Parſley-ſauce; at another Time, with an Anchovy-ſauce; at another Time, with an *Italian* Sauce, or with Cucumbers, or ſmall Onions: All which depends on the Taſte and Fancy of the Cook, provided only the Whole be of a good Taſte; and ſerve it up hot.

Pigeons in a Braiſe.

TAKE large Pigeons well picked and gutted, truſs and lard them with thick Bacon well ſeaſoned; then take a Stew-pan, and garniſh it with Slices of Bacon, Veal, and Onions; place in it your Pigeons, and ſeaſon them with Pepper, Salt, fine Spices, and ſweet Herbs; cover them under and over, and let them ſtew; being ſtewed, let them drain; keep a Ragout ready made with Sweet-breads of Veal, Truffles, and Muſhrooms; your Sweet-breads of Veal being blanched, put them into the Stew-pan with your Truffles and Muſhrooms, adding to them a Ladle of Gravy, and a little Cullis, and let it ſtew: All being done, and of a good Taſte, diſh

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up your Pigeons, pour Ragout over them, and ſerve them up hot for Entry.

A Fricaſſee of Pigeons in Blood.

TAKE very ſmall Pigeons, bleed them, and keep the Blood; put into it the Juice of a Lemon, to hinder it from Turning: theſe Pigeons muſt be ſcalded and gutted; cut them in Halves, and put them in a Stew-pan with a little melted Bacon; ſeaſon them with Pepper, Salt, a Bunch of ſweet Herbs, Muſhrooms, Truffles, Cocks-combs, and Sweet-breads of Veal, or Lamb, all put together over the Fire; ſtrew them with a Duſt of Flour, moiſten it with Gravy, and let it ſtew ſoftly with a ſlow Fire; it being done, ſkim off the Fat, and thicken it with Veal Cullis; ſtrain off your Blood in a Sieve, beat it up with Yolks of Eggs, and a little Parſley cut ſmall; when you are ready to ſerve up, put the Blood in your Fricaſſee, and put it over the Fire, keeping it always ſtirring; take Care to keep it from Boiling, and let your Fricaſſee have a good Taſte; diſh it up handſomely, and ſerve it up hot for a ſmall Entry: You may ſerve them up Whole, or in Halves; that depends on the Fancy of the Cook.

Pigeons in Scollop-ſhells.

TAKE ſix young Pigeons, ſcald and gut them, and truſs the Feet inſide the Body; do not cut off the Heads; blanch and pick them very clean, and put them a ſtewing in a ſmall Pot, with Slices of Bacon and Lemon, Pepper, Salt, ſweet Herbs, and a Glaſs of White-wine; make a ſmall Ragout with Sweet-breads of Veal, Muſhrooms, and Truffles; divide this Ragout into three Sauce-pans, one with a white Sauce, another with Craw-fiſh Cullis and Tails, and Cocks-combs, and the other with Cullis of Ham: Then take ſix Shells; there are ſome of Silver, which are very like the natural ones; in which make a ſmall Border of Paſte round it as neat as you can; rub it over with Egg, and let it be baked in the Oven, then order your Shells in the Diſh: Take your Pigeons out of their Seaſoning, and put two of them into your Craw-fiſh Cullis, two into the white Ragout, and two into the Ham Cullis; let all be of a good Taſte; put one of them into each Shell, order the Whole as neat as you can, and ſerve it up hot for Entry, and let it be pleaſing to the Eye.

Pigeons in the Form of a Frog.

TAKE Pigeons, pick and gut them, and truſs their Legs inſide the Body; cut up the Breaſt, throw the ſame over Head, and beat them flat; put them in a Stew-pan with melted Bacon, or Butter, ſome Parſley, green Onions, Pepper, Salt, and ſweet Herbs; put all over the Fire, to make it have a Taſte; then ſtrew them with fine Crums of Bread, let them be broiled, and, with Gravy, a Shalot cut ſmall, or green Onions, and the Juice of a Lemon over them, ſerve them up hot for Entry.

Small young Pigeons with Slices of Soles.

TAKE ſmall young Pigeons, and pull them dry, well picked and gutted; make a little Force-meat with their Livers, and with Parſley, green Onions, ſcraped Bacon, Truffles, and Muſhrooms, ſtuff there-

with your Pigeons, and tie them up on both Ends, that the Force-meat may not come out; then put them upon Skewers, wrapped up in Slices of Bacon, with Paper tied round; tie them to the Spit, and let them roaſt; then take ſome Soles, which fry in good Hog's-lard; being fried, cut them off in Fillets, take off the Skin, and put them in a Stew pan with a little Gravy; put the Stew-pan over the Fire, to take from them the Taſte of the Hog's-lard; then take them out, let them drain, and put them in a Stew-pan with a good Eſſence of Ham and the Juice of an Orange: Your Pigeons being roaſted, draw them off, take off the Bacon, diſh them up, put your Soles over them, and ſerve them up hot for Entry. At another Time, you may glaze your Sole-ſlices, as it is ſhewn in the Article of *Soles*, and ſerve them up with an Eſſence. You may, in like Manner, ſerve up Fowls, Chickens, Pheaſants, young Partridges, *&c.* dreſſed in the ſame Manner.

Pigeons with Craw-fiſh.

TAKE ſome ſmall Pigeons ſcalded, picked, and truſſed, as it is ſhewn in ſeveral Places; ſet them a ſtewing in a white Stewing, which is made with Slices of Bacon, laid on the Top and Bottom of a ſmall Kettle; then moiſten them with a little good Broth, and a Glaſs of Champaign, or other white Wine, and ſeaſon them; when they are done, and you are ready to ſerve up, you muſt have in Readineſs a Craw-fiſh Cullis, with Craw-fiſh Tails, Cocks-combs, and ſome ſmall Muſhrooms; the Whole being ready, put in it ſome of your Craw-fiſh Cullis, keep it hot, and take Care it does not boil; being ready to ſerve up, take the Pigeons out of their white Seaſoning, and let them drain; then diſh them up, and put your Ragout over them, with the Juice of a Lemon: Let it be reliſhing, and ſerve it up hot for Entry.

N. B. You will find the Way of making Cullis of Craw-fiſh in the Article of *Cullis*; which may ſerve for all Sorts of Meat.

Another Way of dreſſing Pigeons with Craw fiſh, a white Sauce.

TAKE young Pigeons ſcalded and well picked, truſs them, and leave on their Heads; ſtew them, as before; then take as many large Craw-fiſh as you have Pigeons, and ſet them a ſtewing; pick their Tails, take the Shells of the Craw-fiſh, clean well their Bodies, put into each a young Pigeon, and put the Shell over it; the Head of the Pigeon muſt be between the two great Claws; then you muſt have a ſmall Ragout made with Muſhrooms, Truffles, Sweet-breads of Veal, Cocks combs, and ſome Craw-fiſh Tails; all being done, and thickened with Eggs and Cream, put your Craw-fiſh in the ſame Diſh where your Pigeons are; take off the Shell, pour over your Pigeons white Cullis, and put the Shell on again, with the Remainder of this ſmall Ragout over them, together with the Juice of a Lemon, and ſerve them up for Entry. You may ſerve them up with a Craw-fiſh Cullis, if you pleaſe, all the ſame as with a white Sauce.

Another Way of dreſſing Pigeons with Craw-fiſh.

TAKE young Pigeons, as before, large Craw-fiſh, and take off the ſmall Claws; take off the Shells, and put into each Craw-fiſh a Pigeon, with a little Force-meat round, and ſeaſon them; put the Shell on again; ſee it be well joined again, and make it level with the

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Force-meat; then take a Stew-pan, garniſh it with Slices of Veal and Ham, place in it your Craw fiſh, and ſeaſon them; cover them with a Layer of ſmall Slices of Veal and Ham, and put them a ſtewing with Fire under and over; being done, take them all off to drain; put the Stew-pan over the Fire, and let the Meat, that remains in the Stew-pan, ſtick like Gravy; moiſten it with a Ladle of Broth, Gravy, and your common Cullis, and a Glaſs of Champaign; ſkim the Fat well off from the Whole, let it be reliſhing, and ſtrain it through a ſilk Strainer; then let it boil again to clarify; being ready, diſh up your Craw-fiſh, put this ſmall Cullis over them, with the Juice of a Lemon, and ſerve them up hot.

IF you have good Craw-fiſh Cullis, you may uſe it for this Entry, or make ſome, at another Time, for a Change.

Another Way of dreſſing Pigeons with Craw-fiſh.

TAKE young Pigeons ſcalded, as before, blanch and truſs them; take the middling Sort of Craw-fiſh, as many as you have Pigeons, and put them a ſtewing together in a ſmall white Braiſe; take ſmall Craw-fiſh, boil them and pick them; pound the Shells as fine as poſſibly can be, to make your Cullis, and keep the Tails to put into it, and the ſmall Eggs, if they have any. The Pigeons being done, diſh them up with your picked Craw-fiſh Tails, leave the ſmall Claws, and put upon each Pigeon a Craw-fiſh, with the Cullis over it, and the Juice of a Lemon, and ſerve it up hot for Entry; let it be reliſhing; you may likewiſe ſerve them up with a white Sauce.

An Entry of Pigeons in the Form of the Moon.

TAKE ſome middling Sort of Pigeons, ſcald or pick them; being well cleaned, ſplit them in the Breaſt, and put a ſmall Skewer into them, to keep them open; then put them a ſtewing with ſmall Slices of Veal, Ham, and Bacon ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, and Onions; cover them under and over, and put them a ſtewing a Quarter of an Hour, which will be enough; keep in Readineſs a ſmall Salpicon made with Sweet-breads of Veal, Truffles, and Muſhrooms, cut all together into ſmall Squares, put the Whole in a Stew-pan with a little Gravy and a little Cullis, and put it a ſtewing; being done, and of a good Taſte, let it grow cold; you muſt here have Force-meat like that for a Poupeton, and diſh up your Pigeons; your Pigeons being thus ordered, make a Round or Circle of Force-meat for each Pigeon, as high as it will mount, but it muſt be very thin: Obſerve, there muſt be Room enough between each Pigeon, to put a Spoonful of the ſmall Ragout, which I ſhall ſhew you at laſt. Your Pigeons being well ordered in the Diſh, put of this ſmall Salpicon into them, and put upon each Pigeon a ſmall Piece of Paſte cut out in the Form of a Heart with a Pen-knife, and the Bigneſs of the Pigeon's Breaſt; then ſend them to be baked in the Oven, or let them be done under a Cover: Now prepare a Ragout made with Sweet-breads of Veal, and cut them into Slices; take Muſhrooms, or Truffles, if they be in Seaſon, together with ſome fat Livers, Cocks-combs, and Craw-fiſh Tails; put this Preparation in two Stew-pans; in the one make a white Sauce, and in the other put good Gravy and good Cullis, and

thicken your white Sauce with good white Cullis, or with Eggs and Cream; when you are ready to ſerve up, and your Pigeons are well coloured, drain them, and ſkim off the Fat; clean well the Border of the Diſh, and put between each Pigeon as much of this Ragout as it can hold; let the Whole be of a good Taſte, and ſerve it up hot for Entry.

Pigeons with Fennel.

TAKE Pigeons, pick, gut, and blanch them over a Charcoal Fire; being well picked, take the Livers of your Pigeons, with Parſley, green Onions, Muſhrooms, Fennel, Salt, Pepper, ſweet Herbs, a little ſcraped Bacon, and a Lump of Butter, all well minced together, and put into the Belly of your Pigeons, and thruſt a ſmall Skewer through their Legs, with a Packthread, to make their Feet lie cloſe to the Body; then blanch them in a Stew-pan, with ſome good Butter; put them on an iron Skewer, wrap them up in Slices of Bacon, with Paper tied round, and ſo ſpit them to roaſt; being roaſted, make Fennel Sauce thus: The ſhorteſt Way is, put into a Stew-pan ſome Veal Gravy, a Ladle of good Eſſence, Lemon-ſlices, a Lump of Butter, and a good Deal of Fennel; which laſt muſt be prevailing in your Sauce: When it has boiled as it ſhould, paſs it through a Strainer; your Pigeons being done, diſh them up with your Sauce over them, and put in the Middle a little green Fennel, to ſhew that the Pigeons are dreſſed with Fennel; let it have a good Taſte, be pleaſing to the Sight, and ſerve it up hot for Entry.

Another Entry of Pigeons with Oyſters.

TAKE young Pigeons, order them, as before, except only you muſt uſe no Fennel; make a Ragout of Oyſters in the following Manner, *viz.* Take ſome Oyſters, blanch them; being blanched, take out the Hard in the Middle, and the Beards; put to them ſome Cullis, according to the Quantity of Oyſters you have; take Care they do not boil, for that will ſpoil them; your Pigeons being roaſted, and your Oyſter Ragout ready, diſh up your Pigeons, put your Ragout of Oyſters, with the Juice of a Lemon over them, and ſerve them up hot for Entry.

Another Entry of Pigeons with Oyſters, a white Sauce.

YOUR Pigeons being ordered, as before, prepare your Ragout of Oyſters with a white Sauce; blanch your Oyſters in their own Liquor; being blanched, keep the Liquor, and clean your Oyſters well; put one third Part of this Liquor in a Stew-pan with a good Lump of Butter dipped a little into Flour, and put it over the Fire; your Sauce being thickened, put in your Oyſters; ſee they be of a good Taſte, and take Care they do not boil.

AT another Time, put in ſome Anchovies; at another Time, ſome Lemons cut into ſmall Dice, together with Parſley blanched and cut ſmall, but, above all, good Butter. At another Time, thicken it with Cullis, together with the Yolk of an Egg, the Juice of a Lemon, good Tarragon, ſome Parſley, and green Onions, of each a ſmall Bunch; this being blanched, cut the Whole ſmall together, and put it in your Cullis, but you muſt take great Care it does not turn: See that the Whole be of a good Taſte, and ſerve it up hot for Entry.

Wood-pigeons with Tortoiſes.

TAKE Wood-pigeons, ſcald and gut them, and truſs their Feet inſide

inſide the Body; thruſt a ſmall Skewer through their Legs, to keep them in: Let your Wood-pigeons be pretty plump; then blanch them in hot Water; being blanched, put them in cold Water, and pick them well and clean; after that, take a ſmall Kettle, or Pot, which garniſh with Slices of Bacon, of Veal, and ſome ſmall Slices of Ham; then put in your Wood-pigeons, ſeaſon them with Pepper and Salt, ſweet Herbs and Cloves, and cover them with the above Slices, under and above, and put them a ſtewing, when you think fit; you muſt have, at leaſt, two Tortoiſes, and cut off their Heads; ſet them a ſtewing in a Stew-pan, with Water, Salt, Onions, and other ſmall Seaſoning; when they are done ſo far as to be able to take off their Skins, take them off from the Fire, and let them grow cold; then pick them, cut them into four Quarters, and put the ſaid four Quarters of each Tortoiſe into a Stew-pan, with ſome other ſmall Bits which are found in them, together with the Livers, and one of the Shells; clean well your Shell, dip it in beaten Eggs, and fry it; in ſerving up, put it upon your Wood-pigeons, if you think fit, which is the old Way of dreſſing them; and moreover, it is to ſhew that they are Tortoiſes: Every Body is not well acquainted with Tortoiſe Fleſh: As to the Cullis of this Entry, to do every Thing to Perfection, you muſt take a Stew-pan, put in it a Couple of Pounds of Veal, together with two or three Slices of Ham cut into ſmall ſquare Pieces, and two old Partridges that have a ſtrong Smell, and cut them in two; put the Whole together upon the Fire, and let it ſtew ſoftly; when it begins to ſtick to the Stew-pan, and the Meat is pretty brown (but you muſt take Care it does not burn; in this the Smell and good Scent are to guide you) take out your Meat, and put in ſome Butter, to take well off the Brown of the Pan; after that, put in a Duſt of Flour, more or leſs, according to the Quantity of Cullis you are to make; it being of a pretty brown Colour, moiſten it with good Broth, and put in again your Meat, with a Couple of Glaſſes of Champaign, ſome Muſhrooms, a little Baſil, ſome Cloves, and a Clove of Garlic; the Fat being well ſkimmed off from your Cullis, let it be reliſhing; ſtrain it through a ſilk Strainer, and put ſome of this Cullis upon your Tortoiſe; when they have had a Boil, and are reliſhing, take out your Wood-pigeons, and let them drain; then diſh them, and put over them your Ragout of Tortoiſes, with the Juice of a Lemon, and ſerve them up very hot, reliſhing, and pleaſing to the Eye. At another Time, you may make Uſe of Craw-fiſh Cullis.

Wood-pigeons with Fennel.

TAKE your Wood-pigeons, pick and blanch them over a Charcoal Fire; then take the Livers of your Wood-pigeons, with Parſley, green Onions, Muſhrooms, Fennel, Salt, Pepper, ſweet Herbs, a little ſcraped Bacon, and a Lump of Butter, all together well minced, and put into the Bellies of your Wood-pigeons; thruſt a ſmall Skewer through their Legs, to make their Feet keep to the Body; after that, blanch them in a Stew-pan with ſome Butter, put them on a ſmall iron Skewer, wrapped up in Slices of Bacon, with Paper tied round, and ſo ſpit them; being roaſted, make a Sauce with Fennel in the Manner following,

lowing, *viz.* The ſhorteſt Way is to take a Stew-pan, put in it a Ladle of Veal Gravy, with a Ladle of good Eſſence, Slices of Lemon, and a little Bunch of Fennel; above all, let the Fennel be prevailing in the Sauce; when it is boiled as it ſhould be, ſtrain it off; your Wood-pigeons being roaſted, diſh them up, put your Sauce over them, and in the Middle of the Diſh a little Fennel, to ſhew, that they are Wood-pigeons dreſſed with Fennel: See that all be reliſhing, and ſerve it up hot for Entry.

CHAP. XIII.

Of firſt Courſes of Loaves and Poupetons.

A Loaf, the Royal *Way.*

TAKE two Chickens, pick, ſinge, draw, and truſs the Legs inſide the Body; blanch them upon a Charcoal Fire, cut them in two, and lard them with fine Bacon; ſtew them like a glazed *Scotch* Collop; make a Ragout with Sweet-breads of Veal and Pigeons cut into Quarters: Put your Pigeons in a Stew-pan with Muſhrooms, a Ladle of Gravy, and a Ladle of Cullis, and ſo let them ſtew. Make five Skewers of a good Length, cut ſome Bacon into ſquare Bits the Bigneſs of the End of your Thumb, and ſome Sweet-breads of Veal: Put your Bacon in a Stew-pan, and give it ſome Toſſes upon the Fire; then put in your Sweet-breads, and ſome Bits of fat Liver, if you have any, together with Muſhrooms cut in Slices, and Chibbols and Parſley cut ſmall; ſtrew over it a Duſt of Flour, moiſten it with a little Gravy, and ſet it a cooling; this done, fill five Skewers, which ſtrew with Crums of Bread, and put them upon the Gridiron. Make a Lump of Force-meat in Poupeton; take a Pound Loaf, or one of two Pounds, according to the Bigneſs of your Diſh; make a Hole in your Loaf underneath, taking out all the Crum; then put into it your Ragout of Sweet-breads of Veal and Pigeons; ſtop the Hole of your Loaf, and place it in the Bottom of your Diſh. Make with your Force-meat of Poupeton a Crown, which is to be full as large as your Loaf; then form four Columns in the Shape of a Dolphin, which place upon the Border of your Diſh; make them very ſmooth with beaten Eggs, and put your Loaf in the Oven; make a white Ragout with Sweet-breads of Veal and Muſhrooms; let your Skewers be broiled; draw your Loaf, clean the Brim of your Diſh, and moiſten it well with Gravy and Cullis; then place in the four Corners of your Loaf *Scotch* Collops of Chicken, pouring your ſmall white Ragout over your Loaf, together with a Couple of ſmall Sweet-breads glazed, and put upon the ſame. Place your five Skewers, in each Corner one, the other on the Top, and ſerve it up hot for a firſt Courſe.

A Loaf of Veal.

TAKE ſome thin Slices of Veal, and beat them flat with your Cleaver; take Meat enough to make your Loaf with; then take another

ther Lump of your Slices of Veal, and cut into Bits, with ſome Beef Sewet, ſome Bacon, and a Calf's Udder blanched; put all together in a Stew-pan over the Fire, ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, Chibbol, Parſley, a Crum of Garlic, Muſhrooms and Truffles, if you have any; toſs it up, ſtir it together, and put into it Crums of Bread boiled in Milk, and four or five Yolks of Eggs: All this being well minced, garniſh the whole Bottom of a Stew-pan with ſome thin broad Slices of Bacon, and over them ſome Slices of Veal, and your Force-meat all round it the Thickneſs of two Fingers. At laſt, put in a ſmall Ragout made with Griſtles of Veal, and ſome green Peaſe; let all be well done, and of a good Taſte, and put this Ragout into your Loaf of Veal, putting at the ſame Time more of your Force-meat, and ſmall Slices of Veal over the ſame; bring your Slices of Bacon to lay above it, and let them ſtew: It being done, take out the ſaid Slices of Bacon, pour out the Fat, turn it upſide down into your Diſh, ſkim it well, and put your Ragout of green Peaſe over it, or, inſtead of Peaſe, a Cullis.

AT another Time, you may ſerve up your Loaf with a Ragout of Sweet-breads of Veal, Cocks-combs, Muſhrooms, Truffles, or an Eſſence of Ham.

AT another Time, you may make Uſe of a Calf's Caul, inſtead of Slices of Veal, and ſerve it up.

AT another Time, inſtead of Griſtles of Veal, to put into your Loaves, take Fillets of all Sorts of Fowls, and put over your Loaf an Eſſence, or a Ragout of *Spaniſh* Cardoons, or ſuch other Sauce or Ragout as you think fit.

AT another Time, inſtead of ſuch Fillets, you may make Uſe of a Ragout of Sweet-breads.

A Loaf called en Cotes de Melon, *in Slices of Melon, for a firſt Courſe.*

STEW ſome Mutton Rumps in a Braiſe, about eight or nine will make a good Loaf; make a Ragout in the following Manner: Take ſome Sweet-breads of Veal, blanch and cut them into Bits, and put them in a Stew-pan with Muſhrooms and Truffles, if you have any; moiſten it with Gravy and Cullis, and put it over the Stove; being pretty well done, add to it Cocks-combs, Artichoke-bottoms, fat Livers, and the White of Fowls. Take a *French* Loaf (that will juſt take up the Bottom of your Diſh) in which make a Hole underneath, and take out the Crum; let your Ragout be of a good Taſte, which is to fill up the hollow Cruſt of your Loaf; then put it into your Diſh, being moiſtened a little, and put ſome Mutton Rumps upon it, the bigger End of theſe reaching the Brim of the Diſh, and the ſmaller End the Loaf in the Middle, being placed one oppoſite to the other; ſtrew over it ſcraped *Parmeſan* Cheeſe, put it to be baked, to get a Colour, and ſerve it up hot for a firſt Courſe.

A Loaf of marbled Carp, for a firſt Courſe.

TAKE a Couple of middling Carps with ſoft Roes, ſcale, ſkin, and waſh them; take two fine Eels, ſkin and waſh them alſo; keep the Skin of your Eel and Carp, and take off the Fleſh of both of them; put

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the ſame, being cut into Pieces, into a Stew-pan, with Parſley, Chibbols, ſweet Herbs, fine Spice, Pepper, Salt, a Crum of Rocambole, Muſhrooms and Truffles, if you have any: Put all this upon a Dreſſer, cut it ſmall, and put to it a Lump of Bread boiled in Milk, with ſeven or eight Yolks of Eggs, the Whites being whipped up to Snow: This being thus ordered, put it to your Mince-meat, adding to it a Lump of Butter, and pound it in a Mortar; put a Sheet of Paper well rubbed with Butter into a Stew-pan, place in its Bottom your Eel-ſkin cut in two, one Slice after another; over this place your Carp Skin, with the ſcalded Part downwards; and ſo go on putting a Layer of one, and a Layer of the other, till done; then put in your Mince-meat, and leave a Hollow in the Middle to put in your Ragout, which muſt be in Readineſs, and is made as follows, *viz.*

PUT in a Stew-pan a little Butter, ſome Muſhrooms and Truffles, if you have any, and a Bunch of ſweet Herbs; give theſe ſome Toſſes upon the Fire, and ſtrew them with a Duſt of Flour; moiſten this Ragout with Fiſh or other Gravy, and let it ſtew very ſoftly for a Minute: Blanch your ſoft Roes of a Carp, put them in your Ragout, and let it be reliſhing; thicken it with Craw-fiſh, or other Cullis, and ſet it a cooling; then put your Ragout into your Carp Loaf, covering the ſame again with Mince-meat; bring your Eel and Carp Skins to be uppermoſt, put a Paper over, and let it be baked; it being done enough, diſh it up handſomely, and ſerve it up hot for a firſt Courſe.

A Loaf with Soles.

TAKE Soles, ſcale and waſh them well, take off the Fillets from one End to the other, put into a Stew-pan a Paper rubbed with Butter, and lay in it your Fillets of Soles one croſs the other, till your Pan is well garniſhed; then put in Force-meat, made as that for Carps before mentioned, with a Ragout of the ſame, except that you may add ſome Fillets of Soles; if you want ſoft Roes of Carps, put your Ragout into your Loaf, cover it with your Force-meat, bring your Fillets to lay above it with your buttered Paper, and put it into the Oven; when baked, take away the Paper, diſh it up handſomely, and ſerve it up for a firſt Courſe, with a Craw-fiſh Cullis over it.

A Loaf with Smelts.

TAKE Smelts, gut, waſh, and dry them well; put in your Pan a Sheet of Paper rubbed with Butter, with your Smelts all round with their Heads downwards, laying them cloſe together; then put in a Stuffing like that for a Loaf of Carps before mentioned, with a little Ragout: Put your Ragout into your Loaf, and cover it with your Force-meat; make the Tails of your Smelts bare on the Top, with the buttered Paper over, and bake it; when baked, take away the Paper, diſh it as neatly as you can, and ſerve it up hot for a firſt Courſe, with a Craw-fiſh Cullis over it.

Loaves with Partridges.

ROAST ſome Partridges; when roaſted, take out the Bones, and put in ſome blanched Bacon, and a couple of Calves Udders blanched with a Bit of Ham, Muſhrooms, Truffles, Chibbol, and Parſley, ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice, four or five Yolks of

of Eggs, and Crums of Bread boiled in Cream, or Milk, minced all together, and then put your Foree-meat, ſhaped like a Loaf in a ſilver Diſh, or Baking-pan, and make a Hole in the Middle; then take a roaſted Partridge, and cut it into Slices; then put a few Muſhrooms and green Truffles into a Stew-pan, with a little melted Bacon, and moiſten it with Veal and Ham Gravy; take off the Fat, and thicken it with Cullis; then put your Slices of Partridges in your Ragout, let it be of a good and ſharp Taſte, ſet it to cool, and pour it into the Loaf you have prepared; cover it again with the ſame Foree-Meat, glaze it with a beaten Egg, and ſtrew it with fine Crums of Bread; put it in the Oven, let it have a good Colour, and ſerve it up hot for a firſt Courſe.

How to make Poupiettes.

TAKE Slices of Bacon of a good Length, but very narrow, according to the Bigneſs you deſign to make your Poupiettes with; take as many Slices of Veal, beat them flat, and put upon every Slice of Veal a Slice of Bacon, and make Foree-meat; then put ſome of the ſame over your Slices of Veal, the Quantity you think fit; roll them very tight, take an iron Skewer, and ſpit them the croſs-way, wrapped up in Paper; when they are almoſt ready, take the Paper off, ſtrew them with Bread, and let them take a Colour; it may ſerve for a firſt Courſe, or a ſmall Entry. You may alſo make larded Poupiettes, and dreſs them, as the other; in ſerving them up, put an Eſſence under them.

Other Poupiettes, the Italian *Way.*

TAKE off the Skin of a Knuckle of Veal, cut it in thin Slices the Length of the Nut, beat them flat, and take Care not to make one larger than another; put them in a Diſh, or Stew-pan, put in it Parſley, green Onions, and Garlic, all minced, with ſome Salt, Pepper, fine Herbs, fine Spice, Muſhrooms, Oil, and Lemon-juice; let them marinate a little While: Take the Cuttings of your Poupiettes with a little Bacon, a Calf's Udder, with the White of ſome Fowls, and mince it all together; put ſome Crums of Bread boiled in Milk, or Cream, ſeaſon it well with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms, and Truffles, with four or five Yolks of Eggs, according to the Quantity of Poupiettes, and ſpread them upon the Dreſſer; put your Stuffing over, and roll them up, as before; the only Difference is, that you muſt put in no Bacon; tie them with Packthread; then take a few Slices of Bacon, put them into a little Kettle, with ſome Bits of Veal, and put your Poupiettes in it, with a few Cloves of Garlic, Slices of Lemon, and a Glaſs of white Wine; then cover them with Slices of Bacon, with Fire under and over your Kettle; your Poupiettes being ready, take them out and drain them, ſtrain off the Liquor, take off the Fat, and put your Poupiettes in again with a little Cullis, and obſerve that they are of a good Taſte: Put them in a Diſh, ſkim their Sauce, and pour it over them, and ſerve them up hot for a ſmall Entry.

Poupetons with Gravy.

TAKE a Quantity of lean Veal, proportionable to the Bigneſs of the Poupeton you deſign to make; put it upon a Dreſſer with ſome Bacon,

Bacon, Beef Sewet, Parſley, green Onions cut ſmall, and a few Muſhrooms, ſeaſoned with Salt, Pepper, fine Herbs, and fine Spice, all well minced together; take Crums of Bread the Bigneſs of your Fiſt, put it into a Stew-pan with Cream, or Milk, let it boil upon a Stove to the Conſiſtence of Cream, and put in it two Yolks of Eggs; this done, take it off and let it cool; when your Meat is half minced, put in four or five Yolks of Eggs, with your Bread boiled in Cream, and make an End of mincing your Meat; then take a Stew-pan, and lay in it Slices of Bacon, with ſome Mince-meat over them; ſmooth your Meat, rubbing it with Eggs beat up; then take as many young Pigeons as you think fit, ſcald and pick them well, draw them clean, truſs and blanch them; take them out and put them in cold Water, and pick them again; put them into a Stew pan with a few Cocks-combs, ſome Sweet-breads of Veal, Muſhrooms, and Truffles cut in Slices; ſeaſon it with Salt and Pepper, moiſten it with Gravy, and let it ſimmer over a ſlow Fire; when ready, ſkim off the Fat, and thicken it with Veal and Ham Cullis; you may put in it Tops of Aſparagus, and Bottoms of Artichokes, which muſt be blanched, before you put them in your Ragout; let it be of a good Taſte, and let it cool; when it is cold, put your Pigeons in the Stew-pan with your Mince-meat and Ragout, but take Care not to put too much Sauce; cover your Poupeton with the ſame Mince-meat, ſmoothed and rubbed with beaten Eggs; lay your Slices of Bacon uppermoſt, and put it in the Oven, otherwiſe under a Cover, with Fire under and over: Being done, take the Fat off, and put it into your Diſh, turning it upſide down; let it be of a fine Colour, make a Hole in the Middle the Bigneſs of a Crown-piece, and put in it a little Eſſence; then ſerve it up hot for a firſt Courſe.

POUPETONS of Quails, Partridges, Turtle-doves, Ortolans, Larks, Hares, and Rabbits, are dreſſed in the ſame Manner, the Difference is only in the Ragout you put in it; for you muſt always make Uſe of the ſame Sort of Mince-meat.

Poupetons with Blood.

TAKE Slices of Hare and Rabbit, put them upon a Dreſſer, with a Bit of Ham, ſome Muſhrooms, a couple of green Truffles, ſome Parſley and green Onions cut ſmall; ſeaſon them with Salt, Pepper, ſweet Herbs, and a little ſweet Baſil, mince them all together, and put in it three or four Yolks of Eggs: Kill ſome Pigeons on the Spot, keep the Blood, put in it a little Lemon-juice, to keep it from Turning, ſcald, pluck, and gut them, and dreſs them, as above; then put them into a Pan with ſome Sweet-breads, Muſhrooms, and Truffles cut into Slices; moiſten them with Gravy, and let them boil upon a ſlow Fire; when done, ſkim off the Fat, and thicken it with a little Cullis; then put in your Pigeons Blood, but do not let it boil, leſt it ſhould turn; let it be of a good Taſte, put in ſome Cocks-combs, and let it cool: Cut ſome Bacon into ſmall Dice, the Quantity of two Thirds of the minced Hare; mix it all together, and work it into a Paſte; then line the Bottom of a Stew-pan with Slices of Bacon, cover this with your Mince-meat, and ſmooth it; then put in your Ragout of Pigeons, put over ſome of the Mince-meat, ſmooth it with Eggs beat up, with Slices of Bacon

over

ver it, and put it into the Oven, or under a Cover, with Fire under and over; when it is ready, take off the Fat, and turn it upside down into the Dish; make a Hole in the Middle, the Bigness of a Crown-piece, put in a little Essence of Ham, and serve it up hot for a first Course.

If you do not care to serve your Poupetons with Pigeons and their Blood, you may serve them with Woodcocks, or Snipes, or with a Ragout of wild Fowl.

Poupetons with Quails.

PROPORTION your Quantity of Mince-meat to the Bigness you design to make your Poupeton of; take some Veal, Beef Sewet, Bacon, a few green Onions, Parsley, Ham, and Mushrooms; season it with Salt, Pepper, Nutmegs, sweet Herbs, and fine Spice, all minced together with Crums of Bread boiled in Cream, with four or five Yolks of Eggs, all well minced; then take a Stew-pan, and put in some Slices of Bacon and Mince-meat, rub it with beaten Eggs, and smooth it; put in it a Ragout of Quails, and cover it with the same Mince-meat, lest the Sauce of your Ragout should run out; then cover it with Slices of Bacon and stew it, with Fire under and over: When the Poupeton is done enough, turn it upside down into the Dish; make a Hole in the Middle, the Bigness of a Crown-piece, in which put a little Cullis, and serve it hot.

You may make Poupetons with all Sorts of Meat, the Variety of it lies only in the different Sorts of Ragouts you put in.

Poupetons with Fish.

TAKE two or three Carps, scale them, and take the Skin off and the Bones out; put the Flesh upon a Dresser, and the Flesh of an Eel, some Mushrooms, Parsley, and green Onions minced; season it with Salt, Pepper, sweet Herbs, fine Spice, a little Garlic, and some Crum of Bread boiled in Milk; mince it well together, put in Butter in Proportion, with eight Yolks of Eggs, and mince it again all together; put into your Stew-pan some Paper rubbed with Butter, afterwards your Mince-meat of Fish; put over it beaten Eggs, and smooth it; then your Ragout made with soft Roes of Carps, Mushrooms, Artichoke-bottoms, Craw-fish Tails, *&c.* You will find the Making of this Ragout in the Chapter of *Ragouts*; then cover it with your minced Fish, smooth it well, and cover it with Paper rubbed with Butter: Let your Poupeton be done, as before, and serve it up hot, pouring a Cullis into the Hole that is in the Middle. When you have a Mind to make a Salmon Poupeton, take the Flesh of a raw Salmon, instead of Carps, and make your Stuffing in the same Manner; then make a Fricassee of Slices of Salmon and Lobsters; your Poupeton being in the Pan, put in the Ragout of Slices of Salmon, cover it with the same, and let it be done; when it is enough, dish it up, and serve it, in the same Manner as before.

You may make Poupetons with Soles, sliced Perches, Trouts, Eels, Turbots, Dabs, or any other Sorts of Fish, with the same Stuffing, and the same Manner of Dressing; what makes the Difference, is only the Ragout you put in, which must always bear the Name of the Fish you dress.

A Sort

A Sort of Diſh called a ſmall Button.

MAKE Mince-meat well ſeaſoned, as for a Poupeton; take a Stew-pan, and put in it Slices of Bacon to wrap your Button in; put in it a Ragout of Muſhrooms, Veal Sweet-breads, Bottoms of Artichokes, Cocks-combs, Muſhrooms, Truffles, and Tops of Aſparagus, with a white Sauce; cover your Ragout with your Mince-meat and Slices of Bacon over it, and let it be done gently; when done, clear the Fat, dreſs it in its Diſh with ſome Cullis, and ſerve it hot for a firſt Courſe.

You may make the ſame Button with the Fleſh of Carps, Eels, Tench, or any other Fiſh well minced and well ſeaſoned.

CHAP. XIV.

Of Entries of Pullets.

Fowls forced with Craw-fiſh.

TAKE ſome Fowls, pick them very clean, gut and ſinge them; thruſt your Finger between the Skin and the Fleſh; take out the Craw, and make Force-meat with the Fleſh of the Breaſt, as follows: Take Beef Sewet, blanched Bacon, a Calf's Udder alſo blanched, Chicken Fleſh, ſome Truffles or Muſhrooms (when in the Way) Pepper, Salt, ſweet Herbs, fine Spice, Crums of Bread ſoaked in Milk, or Cream, and a Couple of raw Eggs: All which muſt be cut ſmall, mixed together, and well reliſhed; put Part of this Force-meat into your Fowl's Belly, and a Ragout of Craw-fiſh Tails and Muſhrooms, with a little Craw-fiſh Cullis; then put the Remainder of the Force-meat over it, and ſew up both Ends cloſe; do them again in the Stew-pan with Butter, Salt, Pepper, Parſley, and green Onions; and, above all, let them be very white; then ſtick a Skewer through the Legs of your Fowls, and put them on the Spit, wrapping them up in ſome Slices of Bacon, with a Paper round; tie them well, and roaſt them at a ſlow Fire; when they are roaſted, take them off the Spit, diſh them up handſomely, pour over them a Ragout of Craw-fiſh Tails, and ſerve them up hot for Entry.

ANOTHER Time, ſerve up your Fowls, in pouring a Cullis over them, inſtead of Craw-fiſh Tails.

Fowls with Craw-fiſh, another Way.

TAKE ſome fine Pullets, pick them clean, gut and ſinge them; put the Livers upon the Dreſſer, with a little ſcraped Bacon, Parſley, green Onions, Pepper, Salt, ſweet Herbs, fine Spice, with Muſhrooms and Truffles, if you have any, and a Bit of Butter; mince all together, and put it into the Belly of your Fowls; then put them into a Stew-pan with a Lump of Butter, Branches of Parſley, green Onions, Pepper, Salt, and ſweet Herbs; let your Fowls be well blanched, before you put them to the Spit; wrap them up in Slices of Bacon, with a Paper

round

round them; when they are done, dish them, and serve them up with a Ragout, as above, or else in a Cullis of Craw-fish.

ANOTHER Time, instead of mincing the Livers of your Fowls, cut them in four or six, with some other Livers and Craw-fish Tails, scraped Bacon, Parsley cut small, green Onions, Pepper, Salt, sweet Herbs, and fine Spice; all being well minced together, put it into the Belly of your Fowls, and let them be blanched, as those above; after they are done, dish them, add to them Craw-fish Cullis, and serve them up hot.

Fowls with Oysters.

PICK and singe well your Fowls, and gut them; cut the Liver into Bits, with a Dozen of Oysters, and a Bit of Butter, seasoned with Pepper and Salt, sweet Herbs, fine Spice, Mushrooms, Parsley, and green Onions; put all in a Stew-pan, for a Moment, over the Fire; then put all together into the Belly of your Fowls, and do them again, as above; in spitting them, cover them with Slices of Bacon, and a Sheet of Paper; keep a Ragout of Oysters in Readiness for the Time your Fowls be dressed, and make your Ragout thus: Take three Dozen of Oysters, blanch them in boiling Water, put them into a Cullender to drain, and take out the Hard in the Middle; put in a Stew-pan a Ladle of Ham-Cullis, or as much as you think fit: If you have but one Fowl, there need not be so much of it; put it over the Fire, skim off the Fat, and taste it; then put in your Oysters, in changing your Stew-pan: When your Fowls are done, put your Ragout over them with the Juice of a Lemon, let it be relishing, and serve your Fowls up hot for Entry.

Fowls with Oysters and Cullis of Craw fish.

DRESS your Fowls, as those before, with this Difference, that, instead of using Cullis of Ham, you put a good Cullis of Craw-fish over them, and serve them up hot for Entry.

Fowls with Oysters the Dutch *Way.*

DRESS your Fowls, as before; roast them, and make your Oyster-ragout in this Manner: Blanch what Quantity of Oysters you think fit; being blanched, singe them, and take off the Beards and Hard in the Middle; put in a Stew-pan good Butter, a Dust of Flour, with a little Gravy; season the Whole with Pepper, Salt, Nutmeg, and a Dash of Vinegar; put your Stew-pan upon the Stove; your Sauce being thickened, put in your Oysters, and let it be of a good Taste; when your Fowls are ready, dish them up, put your Oyster-ragout over them, and serve them up hot.

Another Entry of Chickens or Fowls.

AT another Time, blanch your Oysters only in their own Liquor, which keep by you; pick the same, as before, and, the Liquor being settled, put Part of it in a Stew-pan well tinned, with a couple of Anchovies cut small, and a little Gravy; then stew them; this done, put in Butter, of which a Bit must be rolled in Flour; your Sauce being thick, throw in your Oysters; when ready to serve up, place in it your Chickens, pour over them your Ragout of Oysters, with the Juice of a Lemon, and serve it up hot for Entry.

ANOTHER Time, you may put with your Ragout blanched Parsley cut small, and, at another Time, a Lemon cut in small square Pieces.

Chickens with Oysters, the Flemish *Way.*

DRESS your Chickens, as before, and make your Ragout, as follows: Blanch your Oysters in their Liquor, which lay by, and pick them, as before; put Part of their Liquor in a Stew-pan, with four Yolks of Eggs, some Butter, Parsley, and Terragon, all together well blanched and cut small; Lemons cut in Slices or small Squares, an Anchovy cut small, Pepper, Salt, and Nutmeg; then put your Oysters over the Fire, and take Care the Sauce does not turn; when your Fowls are roasted, take them off the Spit, take the Wings and Legs from the Body, slice them upon the Breast, crush them between two Dishes, and put your Ragout of Oysters over them; let it be of a good Taste, and serve it up hot for Entry.

Fowls, the Montmorency *Way.*

TAKE a Fowl, singe, gut, truss, and blanch it over a Charcoal Fire; then lard it with thin Bacon; being larded, split it in the Back; put into the Belly a small Ragout with Sweet-breads of Veal, Mushrooms, Truffles, if you have any, and some Bottoms of Artichokes; put it a stewing in a Stew-pan with Slices of Bacon, Ham, and Veal; being stewed, take it off, and put in it a little Broth; let it have a Boil, strain it off in a silk Strainer, and skim the Fat well off; set it on again, and let it stew, till it turns to Caramel; then put in it your Fowls, put your Bacon-side into the Caramel, and put it upon hot Cinders, that it may glaze as it should; being ready to serve up, put a Cullis of Ham, or a Sauce made the *Italian* Way, into your Dish, then your Chickens over it, and serve it up hot for Entry.

A roasted Fowl with Achia.

TAKE a Fowl, singe, pick, and gut it very clean; put the Liver upon the Dresser, with Bacon scraped, Parsley, green Onions, Pepper, Salt, sweet Herbs, fine Spice, and a little Butter, and cut all together very small; then put them in your Fowl's Belly, and put the same in a Stew-pan, with good Butter, Parsley in Branches, green Onions, Pepper, Salt, sweet Herbs, and, above all, let your Fowl be very white, plump, and round; spit it with Slices of Bacon, and Paper round it.

ANOTHER Time, do not cut your Liver small, only cut it in four or five Pieces, with some other Livers, and Slices of Achia, and season it, as before: Take of Achia as much as you think fit, cut it into Slices, and blanch it in hot Water; being blanched, put it into cold Water, and let it drain in a Cullender; being drained, put it in a Stew-pan with Gravy and Cullis, and let it boil: The Fowl being ready, put it into a Dish, with your Ragout of Achia over it; let it be thin, of a good Taste, and look well, so that it may please the Eyes of your Guests, and serve it up hot for Entry.

A Fowl with Mangoes roasted.

TAKE some Fowls, and order them, as above; there is only the Ragout that makes the Difference; take the tendereſt Mango you can get, cut the Flesh of your Mango in Slices, take what is within-side, blanch well all together in hot Water, put it into cold Water, let them

them drain, put them in a Stew-pan with Cullis of Ham, and let it have a Boil; when your Fowls are done, diſh them up, put your Mango over them, and ſerve them up hot for Entry.

Roaſted Fowls with Anchovies.

DRESS your Fowls, as before, and put them on the Spit; take ſome Anchovies, waſh them, cut a couple of them ſmall, and the other in Slices; put thoſe that are cut ſmall in a Stew-pan, with good Cullis and Gravy, a Bit of Butter, and the Juice of a Lemon; your Fowls being roaſted, take them off the Spit, and diſh them up; put your Anchovy Cullis over them, your Anchovies in Slices over them, and ſerve them up hot for Entry.

A roaſted Fowl with Shalots.

TAKE a Fowl and order it, as before, except only, that you put a few Shalots into the Force-meat; your Fowl being done, take it off, and make your Shalot-ſauce, as follows, *viz.* Take ſome Shalots cut very ſmall, put them in a Stew-pan with Gravy and Cullis, the Juice of a Lemon, and a little beaten Pepper, and place it in your Fowl and Sauce, and ſerve them up hot for Entry.

Fowls in Buſkins.

THESE Sorts of Entries are ſeldom uſed, but in great Entertainments; take three fine Fowls, ſinge them ſlightly, and take off the Legs, but leave as much Skin as you can; then take off the Wings, but do not cut off the Pinions; there muſt be no Skin left on the Wings, that they may be the eaſier larded; do the ſame with all your other Fowls; then take the Breaſt, and cut the Fleſh into ſmall Squares, together with that which remains on the Carcaſs; then take your Legs, take out of them the Bone and the Fleſh, without breaking the Skin, and leave only a little Stump of Bone on the End of the Leg, like the ſmall Bone on a Mutton Stake; cut the Fleſh of your Leg into ſmall Squares, with Muſhrooms, ſome Slices of Partridge, and Ham cut into ſmall Squares; put to it ſome Sweet-breads of Veal, Truffles, Parſley, green Onions, a little ſcraped Bacon, Pepper, Salt, ſweet Herbs, and fine Spice; put all together, a Moment, over the Fire; ſee that it be well reliſhed, put in the Juice of a Lemon, ſtretch the Skin of your Legs, put of this Salpicon into each Leg, and ſew them up; then let it ſtew over a ſmall Braiſe, as follows, *viz.*

TAKE a Stew-pan, put in it ſome Slices of Bacon and Veal, place in it your Legs, ſeaſon them, and cover them with the Slices again; let it ſtew, and moiſten it with good Broth, but let it not be too much done; when done, take it off and drain them; diſh them up, putting ſome Cullis of Ham to them, and ſerve them up hot for Entry.

ANOTHER Time, inſtead of Salpicon, uſe Force-meat, and lard them with fine Bacon; you may do the former in like Manner.

An Entry of Fowls Wings.

AS to the Wings of Fowls, they are larded; you put them a ſtewing in a Stew-pan, with Slices of Veal and Ham, a couple of Onions, Cloves, and good Broth; being done, take them out of the Stew-pan, keep them hot, ſtrain off the Broth they have been

ſtewed in, and ſkim off the Fat very well; then put it over the Fire again, and let it ſtew, till it turns to Caramel; take Care it does not turn black; then order in it your Wings, and the Bacon-ſide upon the Caramel, and put it upon hot Cinders, that it may glaze ſoftly; being ready to be ſerved up, if they are not glazed enough, put them a little over the Fire, but do not leave them, if you will have them good; you may ſerve them up with an Eſſence, or put a little Cullis and Gravy into the Stew-pan where they have been a doing, and a little Broth with the Juice of a Lemon; ſkim well off the Fat, ſtrain it through a ſilk Strainer, and ſerve it up with the Wings over it; ſee it be reliſhing, and ſerve it up hot for Entry.

You may ſerve them up with a Ragout of Endive, Celery, *Spaniſh* Cardoons, Lettuce, the Hearts of Purſlane, or Tops of Aſparagus; this depends on the Fancy of the Artiſt.

Fowls, the Tartarian *Way.*

PICK well your Fowl, cut it in two, and beat it with the Flat of your Kitchen-knife; put it in a Stew-pan, with Slices of Bacon, Pepper, Salt, ſweet Herbs, fine Spice, Parſley, and green Onions; let it ſtew ſoftly, till it be almoſt done; then ſtrew them with Crums of Bread, *&c.* and let it broil upon the Gridiron; ſee that it have a good Colour; ſerve it up with a Remoulade, or Gravy, and the Juice of a Lemon over it; you may make Uſe of Butter, inſtead of Bacon.

A roaſted Fowl accompanied.

PICK your Fowl well, gut it, and take out the Breaſt-bone; you muſt have in Readineſs a ſmall Ragout of young Pigeons, with Cocks-combs, Muſhrooms, and Truffles; put it into the Belly of your Fowl, and ſtuff both Ends with a little Force-meat; put it on the Spit, wrapped up in Slices of Bacon and Paper; make a Ragout of Sweet-breads of Veal, Muſhrooms, Cocks-combs, and Craw-fiſh Tails, put it all together in a Stew-pan, with a little Cullis and good Gravy, and ſet it a ſtewing; then take half a Dozen of Craw-fiſh, and half a Dozen of Sweet-breads of Veal, larded and glazed, as has been ſhewn with the Wings of Fowls; your Fowls being done, draw them off the Spit, take off the Slices of Bacon, and diſh them up; your Ragout being reliſhing, and the Fat well ſkimmed off, put in more Lemon-juice, and place your Chickens upon it, with the Sweet-breads of Veal, and the Craw-fiſh round them; obſerve that, after your Craw-fiſh have boiled, you muſt pick the Tails, and force the Body of your Craw-fiſh with a little Salpicon, made with Truffles and Muſhrooms, moiſtened with a little Cullis; then force the Body of your Craw-fiſh, and put them in a ſmall Seaſoning, that they may take a Taſte; put them round your Fowl, between each Sweet-bread one Fiſh, and ſerve it up hot for Entry.

A Fowl, the Jamaica *Way.*

TAKE a good young Fowl, truſs it, and put a ſmall Ragout in the Body of it; wrap it up in Paper with Slices of Bacon, put it on the Spit, and, when it is done, ſerve it up with a minced Sauce, or with a Ragout, or what you think fit.

Roaſted

Roaſted Fowls with Truffles.

TAKE the beſt Fowls you can get, pick and clean them well; ſcrape ſome Bacon upon a Plate, pare a couple of green Truffles, waſh them well, and cut them ſmall; put them upon your ſcraped Bacon, with Parſley and green Onions cut ſmall, a very little Baſil, and the Livers of your Fowls cut alſo ſmall, and ſeaſoned with Pepper, Salt, and a Bit of Butter; mix all together, put it into your Fowls Bellies, and put them in a Stew-pan, with good Butter, Parſley, green Onions, Pepper, and Salt; your Fowls being pretty round and white, bind them with Packthread, wrapped up in Paper with Slices of Bacon; ſet it a ſtewing over a ſlow Fire, pare green Truffles, waſh them well, cut them in Slices, put them in a Stew-pan with Veal-gravy, and let it ſtew over a gentle Fire, ſeaſoned moderately with Pepper and Salt; then thicken the Ragout with Cullis; your Fowls being done, draw them off the Spit, take off the Slices of Bacon, and diſh them up handſomely; let your Ragout be reliſhing and of a ſharp Taſte, pour it over your Fowls, and ſerve them up hot for Entry.

Fowls with Muſhrooms.

TAKE good Fowls, and order them, as thoſe with green Truffles; ſcrape ſome Bacon white, add to it a few Muſhrooms, Parſley, green Onions, a very little Baſil, with the Livers of your Chickens, ſeaſoned with Pepper and Salt, all cut ſmall and mixed together, and put into the Bellies of your Fowls; put them in a Stew-pan, with a Lump of Butter, Parſley, green Onions, Salt, and Baſil; being thus blanched, tie them to the Spit with Packthread, being wrapped up in Slices of Bacon, and let them be done ſoftly; make a Ragout of Muſhrooms in this Manner: If your Muſhrooms be dry, let them ſoak in luke-warm Water, an Hour or two; then take them out, put them in a Stew-pan with Veal-gravy, and let them ſtew gently; having ſtewed a Quarter of an Hour, thicken it with Veal and Ham-Cullis; the Fowls being done, draw them off the Spit, take off the Slices of Bacon, and diſh them up handſomely; let the Ragout of Muſhrooms be reliſhing and ſharp, pour it over your Fowls, and ſerve them up hot for Entry.

Roaſted Fowls with ſweet Herbs.

TAKE good Fowls, pick and gut them clean, ſcrape ſome Bacon, with a little Ham cut ſmall, a little Baſil, Parſley, and green Onions, with your Fowls Livers cut ſmall, ſeaſoned with Salt and Pepper; mix all together, and put it into the Body of your Fowls; bind it well on both Ends, leſt this ſmall Seaſoning drop out; ſee that you never cut a Hole on the Backſide; blanch them in a Stew-pan with a little Butter, Parſley, and green Onions, all in Branches; then ſpit them, wrapped up in Paper with Slices of Bacon, and put them to the Fire to be done gently; when done, draw them off, take off the Slices of Bacon, and diſh them up handſomely; pour over them a Cullis of Ham, and ſerve them up hot for Entry.

Fowls with forced Cucumbers roaſted.

TAKE good Fowls, pick and gut them clean, take off the Breaſt and other Bones, put the Fleſh upon a Dreſſer with a little Ham, blanched Bacon, and an Udder of Veal blanched, together with Muſhrooms, a little Parſley and green Onions, a few ſweet Herbs, and fine Spice, two or three Yolks of Eggs, and ſome Crums of Bread ſoaked,

either in Cream, or Milk; let theſe Crums of Bread boil, and, when they are cold, put them into your Force-meat; mince all well together, and force therewith your Fowls, and ſet by a little of your Force-meat; bind them well on both Ends, blanch them again, as the other were before, put a Skewer through the Legs, ſpit them, wrapped up in Slices of Bacon, bound round with Paper, and let them roaſt with a ſlow Fire; take four middling Sorts of Cucumbers, peel them, and take out the Inſide; this done, blanch them in one Boil; afterwards put them in cold Water, and ſtuff them with the Mince-meat you have ſet by; put into a Stew-pan ſome Slices of Bacon, place in it your Cucumbers, ſeaſon and moiſten them with a little good Broth, and put them a ſtewing; take half a Ladle of thin Veal and Ham Cullis, put it into a Stew-pan, and let it boil; ſee this Cullis be reliſhing; your Fowls being done, take them off, and diſh them up handſomely; then take out your Cucumbers; being drained, put them round your Fowls, pour over your Cullis with the Juice of a Lemon, and ſerve them up hot for Entry.

CAPONS are dreſſed, as Fowls.

Roaſted Fowls, the Italian *Way.*

TAKE your Fowls, pick and gut them, as before; take Parſley, green Onions, Muſhrooms, Truffles, your Fowls Livers, ſcraped Bacon, a little Butter, ſweet Herbs, and fine Spice; mince all together, and put it into the Bellies of your Fowls; then blanch them in a Stew-pan, as is ſhewn before; ſpit them, and wrap them up in Slices of Bacon and Paper; take Parſley, green Onions, Terragon, and Mint, and blanch them; ſqueeſe them well to get the Water out, and mince them very ſmall; put into a Stew-pan as much of it as you think fit, with four Yolks of Eggs, a Glaſs of Champaign, half a Glaſs of Oil, a couple of Anchovies cut ſmall, half a Lemon cut into ſmall Squares, a little beaten Pepper and Salt, with a couple of Rocamboles cut very ſmall, or bruiſed; put all together over the Fire with a little Cullis, and take Care it does not turn; then draw off your Fowls from the Spit; take off the Slices of Bacon, and diſh them up, with your Sauce over them; ſee it be reliſhing, and ſerve them up hot.

Another Entry of Fowls, the Italian *Way.*

ORDER your Fowl, and blanch it in a Stew-pan, as before, except only you uſe no Butter, but Oil and the Juice of a Lemon; this done, ſpit it, wrapped up in Slices of Bacon and Ham, bound in Paper with Packthread; take a Ladle of good Veal-Gravy, and as much of Ham-Cullis, with the ſame Quantity of good Broth, two Glaſſes of Champaign, or *Rheniſh* Wine, with half a Glaſs of good Oil, a Lemon pared, and cut in Slices, two Onions cut in the ſame Manner, ſome Baſil, Thyme, two Laurel-leaves, a little Coriander-ſeed pounded, ſome Cloves, and five or ſix Cloves of Garlic; put all together over the Fire, let it boil to a ſhort Sauce, and ſkim it as much as you can; let there be no Oil remaining, and ſtrain it through a ſilk Strainer; your Fowl being done, draw it off the Spit, and take off the Slices of Bacon; diſh it up handſomely, pour your Sauce over it, and ſerve it up hot for Entry.

Other Fowls, the Italian *Way.*

DRESS your Fowls, like thoſe here before, the Sauce only makes the Difference; take a little Parſley, Terragon, a few green Onions cut

cut very ſmall; put all together in a Stew-pan, with a Glaſs of Champaign, the Juice of a Lemon, a couple of Rocamboles, a little Baſil, two Ladles of Ham-Cullis, a little beaten Pepper, and a Spoonful of good Oil, all together; having had one Boil, taſte it, and ſee it be high ſeaſoned with Lemon; put your Sauce into the Diſh, and the Fowls upon it. They dreſs alſo Fowls in this Manner, by ſlicing them into Pieces; your Fowls being done, take them off, and cut them into Slices or Pieces, and they are excellent either with an *Italian* Sauce, or in Fillets, according to the Palate of the Maſter; Capons may be dreſſed, the ſame Way, and ſerved up hot for Entry.

A Fowl, or Capon, in a Galantine.

TAKE as many Fowls as you will make Galantines; for out of each Fowl is made a Galantine; ſinge and pick them clean, ſplit them in the Back, take off the Skin as neatly as you can, and take Care not to tear it; then take the White of your Fowls and cut it in Slices, with Ham in Fillets, Bacon, and ſome Piſtachoes, cut in Slices; place all together in a Diſh; take the Remainder of your Fowls Fleſh, with ſome *Scotch* Collops of Veal, a Piece of Bacon, and a Bit of Beef-ſewet and Ham, chopped all together into ſmall Bits; put it upon a Dreſſer, with Parſley, green Onions, ſweet Herbs, fine Spice, Salt, and Pepper, and mince it very well; put in it ſome Yolks of Eggs, and pound all together in a Mortar; let your Force-meat be reliſhing; then ſtretch your Fowls Skins over the Dreſſer, and make a Laying of Force-meat on the Inſide of the Skin in all its Extent; make a Fillet of the White of your Fowls, which you have cut thus, with a Fillet of Ham, a Fillet of Bacon, a Fillet of Piſtachoes, and a Fillet of Yolk of Eggs, if you will ſerve them up for a Side-diſh; then again a Laying of your Force-meat, and ſo go on, till all your Fowls Skins are filled up; ſew up and join the Skins together, as if they were whole; then take a Kettle, put in it Slices of Bacon and Veal, place it in your Fowls, and ſeaſon them; cover them with the ſame Slices on the Top, as at the Bottom; put in it half a Bottle of White-wine, ſome Cloves of Garlic, and ſome Broth; put it a ſtewing very gently, with Fire under and over; ſee it be not too much done; then take your Fowls off the Fire, and let them cool in their Braiſe or Liquor, ſo that they may take a Taſte; you may ſerve them up whole, upon Napkins, or cut in Slices, or to ſerve to garniſh ſome large Side-diſh; they are ſerved up hot, if they are for Entries, with a Ham-Cullis over them, or cut into Slices with a Cullis or Eſſence.

Fowls with Paſſepierre.

PICK and gut your Fowls clean, cut the Livers ſmall, with a little Bacon ſcraped, a Bit of Butter, Muſhrooms, Parſley, green Onions, Pepper, Salt, ſweet Herbs, and fine Spice; cut all ſmall together, and put it into the Bellies of your Fowls; blanch them, as ſhewn before; ſpit your Fowls, wrapped up in Slices of Bacon and Paper, *&c.* Then take ſome Paſſepierre, pick and throw away the coarſe Part of it, and blanch them in hot Water; then put them into cold Water, and afterwards in a Stew-pan, with half a Ladle of Gravy, and as much Cullis of Ham; let all boil a Moment; your Fowls being done, take them

off, and take off the Slices of Bacon; diſh them up with your Paſſepierre over them, and ſerve them up hot for Entry.

Fowls with Chriſtmarine.

ORDER your Fowls, as thoſe before; take Chriſtmarine, and blanch it; put it in cold Water, pick it clean, and put it in a Stew-pan, with half a Ladle of Veal-Gravy, and as much Cullis; put it over the Fire, boil it a Moment, ſee it be reliſhing, and diſh it up; your Fowls being ready, place them over your Chriſtmarine, and ſerve them up hot for Entry.

Roaſted Fowls with ſweet Herbs and Onions.

TAKE good Fowls, pick and gut them well; then take their Livers, together with Parſley, green Onions, ſweet Herbs, fine Spice, Pepper, Salt, ſcraped Bacon, and a Bit of Butter; cut all together very ſmall, put it into the Bellies of your Fowls, and tie up both Ends, to keep in the Seaſoning; blanch them in a Stew-pan, as before; ſpit them, wrap them up in Paper with Slices of Bacon, ſo tie them up, and let them roaſt at a ſlow Fire; take two or three Dozen of ſmall Onions, peel and blanch them; put them in cold Water, and then in a Stew-pan with good Broth; being almoſt ſtewed, thicken your Onions with a Ham-Cullis, and let them ſtew ſoftly; when ſtewed enough, ſkim well off the Fat, and put in it the Juice of a Lemon; your Fowls being done, draw them off the Spit, diſh them up handſomely, pour your Onions over them, ſee your Cullis be good and reliſhing, and ſerve it up hot for Entry.

ALL Sorts of roaſted Capons may be ſerved up with the ſame ſweet Herbs and Onions.

Roaſted Fowls with Garlic.

PICK and gut well your Fowls, take their Livers, with Parſley, Pepper, Salt, ſweet Herbs, fine Spice, a Clove of Garlic, ſcraped Bacon, and a Lump of Butter; mince all well together, and put it into the Bellies of your Fowls; blanch them in a Stew-pan, like thoſe here before; ſpit them, wrapped up in Slices of Bacon and Paper, and put them to the Fire; take a Dozen Cloves of Garlic, pick and blanch them in hot Water; being blanched, and almoſt done, put them in a Stew-pan with half a Ladle of Ham-Cullis, and the ſame Quantity of good Gravy; put all this over the Fire, boil it up, and ſkim well off the Fat; ſee that your Cullis be well ordered, and put into it the Juice of a Lemon, in ſerving up your Fowls; which being done, draw them off the Spit, take off the Slices of Bacon, diſh them up with your Garlic Ragout over them, and ſerve them up hot for Entry.

Fowls in Scotch *Collops.*

PICK and gut your Fowls, truſs the Legs inſide the Body, and blanch them; then cut them in two, break the Bones a little, and lard it with thin Bacon; this done, put it on the Spit like other *Scotch* Collops, as deſcribed before; ſerve it up with a Ham Cullis, or Gravy taken out of the Stew-pan wherein it has been a doing; you will find this Way of dreſſing Fowls in ſeveral Places, and ſerve it up hot for Entry.

Fowls

Fowls in a Well, with Muſhrooms.

TAKE two Fowls, ſpilt one in the Back and the other in the Breaſt; take out all the large Bones, and lard their Inſide with Ham; ſew them together, ſo that both may make but one; after that, make a Ragout of Muſhrooms, fill therewith the Bellies, tie them at both Ends, and ſet them a doing upon a dry Braiſe. Take a ſmall Kettle, and put in it Slices of Bacon, Veal, and Ham; then put in your Fowls, ſeaſon them with Pepper, Salt, Onions, and ſweet Herbs; lay over them again your Slices of Veal, Bacon, and Ham; put them a ſtewing, with Fire under and over; when they are done, take them out to drain, diſh them up with a Ham-Cullis over them, or elſe a ſmall Ragout of Muſhrooms.

Fowls with Force-meat.

TAKE a Fowl, pick it, ſplit it in the Back, and take off the Skin; take the White of your Fowl, with ſome White of Partridges, or other Fowls, cut all into ſmall Dice; take Bacon, Ham, or Piſtachoes cut in the ſame Form; then take the Fleſh of your Fowl you laid by, and cut it into Fillets, a Piece of a Nut of Veal, a Piece of Bacon, Calf's Udder, and a little Beef-ſewet, minced all together very ſmall, ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, Parſley, green Onions, a Crum of a Clove of Garlic, and two or three Yolks of raw Eggs, all well minced together; put them in the Diſh where you have put the Meat cut in ſmall Dice, together with Truffles, if you have any, cut in the ſame Shape; fill up with this your Fowl's Skin; let it be plump and round, then let it be done upon a clear Braiſe, and ſerve it up with a Ham-Cullis over it. Another Time, lard your Fowl with fine Bacon, and do it like *Scotch* Collops; you may ſerve it up cold for a Side-diſh, and, cutting it into Slices, garniſh therewith a large Diſh.

A Fowl in a Vale.

A Fowl in a Vale is very near the ſame, as a Fowl in a Foot-ball; only they do not take off the Feet and Wings in this: Take a Fowl, pick it clean, ſplit it in the Back, take out all the Bones, leaving only one in the Legs, that may hold the Foot, and ſtuff it with Force-meat, like that here above; ſew it up, and let it have the Shape of a Fowl again; thruſt the Feet into the Belly, and the Wings the ſame; put it in a long deep Stew-pan, with Slices of Bacon and Veal, wrap up your Fowl in a Boulting-cloth, and put it in this ſame Stew-pan, ſeaſoned with Pepper, Salt, Cloves, ſweet Herbs, and Onions; go on, laying over it the ſame Slices of Bacon and Veal; moiſten it with a Ladle of Broth, and two Glaſſes of White-wine; put it a ſtewing ſoftly, take Care it be not over done; then take ſome Ham cut into very ſmall Slices, beat them flat with the Back of your Knife, cut them into other Slices as ſmall as you can, and then into ſmall ſquare Bits, as ſmall as the Head of a Pin; put them into a Stew-pan, with a ſmall Bit of ſcraped Bacon, and put it a ſweating upon a Stove with a ſlow Fire; when it has taken a little Colour, put in a little Bit of Butter, with a Duſt of Flour, and ſtir it with a wooden Ladle, to make your Flour pretty brown; then moiſten it with a Ladle of Broth, let it boil, and ſkim well off the Fat: If your Sauce is not plenty, or thick enough,

only

only put a little of your Cullis into it; your Fowl being done, draw it to drain, and diſh it up, putting over it this ſmall Salpicon of Ham, with the Juice of a Lemon, and ſerve it up hot for Entry.

AT another Time, put into it Truffles cut in the ſame Manner, together with a Cullis of Ham.

Fowls in Grenadins.

PICK and ſplit your Fowls in the Back, draw them, and take out all the Bones; then put into the Belly a Salpicon, made of Ham cut like ſmall Dice, together with ſome Truffles, Muſhrooms, cut in the ſame Form, Sweet-bread of Veal, and ſome Slices of Fowls all raw: Melt in a Stew-pan ſome Bacon, with Parſley and green Onions; put all your Meat into the ſame Stew-pan, ſeaſoned with Pepper, Salt, and the Juice of a Lemon. Let it be reliſhing, put it into the Belly of your Fowl, ſew it up, and let it be round and plump; lard it with fine Bacon, and put it a ſtewing, with Slices of Ham and Veal, Onions, a Bunch of green Onions, Parſley, Cloves, a little Baſil, and Thyme; moiſten it with Broth, and let it ſtew ſlowly: Being done, take out your Fowl, ſtrain off the Liquor in a ſilk Strainer, ſkim it well, put it on the Fire again, and let it ſtew, till reduced to Caramel. Then put in your Grenadins, put it upon hot Cinders, to glaze ſlowly, or over a Stove with a ſlow Fire, and do not ſtir from it, till done; then diſh up with an Eſſence of Ham, and ſerve it up hot for Entry.

Marbled Fowls.

PICK your Fowls clean, ſplit them in the Back, and take out the ſide Bones and thoſe of the Legs; take Ham cut into Slices the Breadth of your little Finger, ſeaſoned with ſweet Herbs and fine Spice, and lard therewith the Inſide of your Fowls. Make a Ragout of Sweet-breads of Veal, Cocks-combs, Truffles, and Muſhrooms; make an Abbeſs with Paſte, and Hog's-lard, as if it were for a Pye; put in a Slice of Bacon, with your Fowl over it; force your Fowl, with your Ragout of Sweet-bread of Veal, and ſew up the ſame; place ſome Slices of Bacon round your Fowl, and cover it well with your Paſte, but ſee it is not laid double; take a Sheet of Paper dawbed with Hog's-lard, and wrap up in it your Fowl; let it be baked in a Baking-pan, at leaſt three Hours, to be done well: Being baked, take off the Paper, diſh it up handſomely, and ſerve it up hot for Entry.

Fowls with Ham.

SPLIT and gut a Fowl, lay the Liver upon your Dreſſer, with ſcraped Bacon, Pepper, Salt, ſweet Herbs, fine Spice, green Onions, Parſley, Muſhrooms, Truffles, and a Lump of Butter; chop all very ſmall together, ſtuff therewith the Belly of your Fowl, tie it on both Ends, and blanch it, as here before; this done, ſpit it, wrapped up in Slices of Bacon, with Paper round it; cut ſome Ham into ſmall Slices, beat them flat, place them in a Stew-pan, and let them take a Colour on both Sides; then take them out again, put a little Butter in it, with a Duſt of Flour, and ſtir it with a wooden Ladle, till you ſee them of a good Colour; moiſten it with good Broth and good Gravy, take Care it be not too high coloured; if it is not thick enough, add to it your common Cullis; put in it a Glaſs of White-wine, ſkim it, and,

and, if you think proper, put in again your Ham, but in doing ſo you make it loſe all its Vertue; your Fowl being done, take off the Slices of Bacon, diſh it up, putting your Slices of Ham upon it, and then your Cullis of Ham, with the Juice of a Lemon, and ſerve it up hot for Entry.

AT another Time, cut your Ham into Slices, after it has taken a Colour, but never put the ſame into your Sauce.

A Fowl in the Form of an Hedge-hog.

TAKE a Fowl, pick and gut it, cut the Liver ſmall, with Parſley, ſweet Herbs, fine Spice, green Onions, Pepper, Salt, ſcraped Bacon, and a Lump of Butter; being cut ſmall all together, put it into your Fowl, tied up on both Ends, and blanch it, as that before; this done, lard it with ſmall Slices of Ham, ſpit it, wrapped up in Slices of Bacon, and tied with a Paper round it; being done, take off the Slices, diſh it up, put over it a Cullis of Ham, and ſerve it up hot for Entry.

A Fowl in the foreſaid Form, another Way.

TAKE a Fowl, pick, draw, and order it, as that above; ſpit it, wrapped up in Slices of Bacon, and tied with Paper round it; ſee the Head of it is ſo thruſt into the Belly, that there appears nothing of it but the Bill. Take two or three Dozen of Skewers of a Finger's Length (ſee the Way of making *Skewers*) take thin lean Bacon cut into ſmall Pieces, the Breadth of a Thumb, and twice the Thickneſs of the Blade of a Knife, joined together; put them in a Stew-pan upon a Stove, to take out the groſſeſt Part of the Fat; then put in it Sweet-breads of Veal cut the Bigneſs of the End of your Thumb, together with ſome Muſhrooms, ſome fat Livers, Parſley, green Onions, and ſweet Herbs, thick on it, with a Duſt of Flour, moiſten the Whole with a little Gravy, and let it cool; take your ſmall Skewers, the Length of a Finger, and put upon one of them a Bit of Sweet-bread of Veal, a Bit of Muſhroom, and a Bit of Bacon, till the ſmall Skewer is quite full; ſee you leave ſo much Wood as will ſtick in your Fowl, and dip them into the Sauce in which they have lain; ſtrew them with fine Crum of Bread, and let them broil, till they get a good Colour; your Fowl being done, diſh it up, with a Cullis over it, and ſtick in it your Skewers, and ſerve it up hot for Entry.

A Fowl in Fillets, with Piſtachoes.

SPIT your Fowls, and let them roaſt; being done, take them off, and cut off the Wings, and the White of the Breaſt; keep a ſmall Sauce ready in a Stew-pan, made with ſweet Herbs, a little good Butter, and ſmall Muſhrooms, cut into Slices; put it over the Fire with a Duſt of Flour in it, ſtir and moiſten it with a Ladle of good Broth, and ſee it be of a good Taſte; take Piſtachoes ſcaled, and cut into Slices; put them in, make a thick Sauce with four or five Yolks of Eggs, and beat the ſame up with Cream; when your Sauce is pretty ſhort, thicken it with the ſame Eggs and the Cream; then put in it the White and Legs of your Fowls, with the Juice of a Lemon, and cut your Wings only in two; place the Slices of your Fowls in the Diſh, with your

Sauce

Sauce over it, and let there be no Sauce remaining; make it as reliſhing as poſſibly can be, and ſerve it up hot for Entry.

A roaſted Fowl with Cheſnuts.

PICK and gut a Fowl, cut the Liver ſmall, together with Parſley, green Onions, ſcraped Bacon, Butter, Pepper, Salt, ſweet Herbs, and fine Spice; take Cheſnuts, peel them, and put them into a Braiſe, to take off the ſmall Skin; then mix your Cheſnuts with your Force-meat, put all together into the Belly of your Fowl, and blanch it in a Stew-pan, with a Bit of Butter; ſpit it, wrapped up in Slices of Bacon, with Paper tied round it; take your peeled Cheſnuts, put them in a Baking-pan, with Fire under and over, and take off their ſmall Skin; put them in a Stew-pan with Broth, and let them be done quite; when done, pour out the Broth, and put in it half a Ladle of Eſſence, a little Cullis, and a little Gravy; your Fowl being done, draw it off the Spit, and take off the Slices of Bacon; diſh it up, put your Cheſnuts over it, with the Juice of a Lemon, and ſerve it up hot for Entry.

Roaſted Fowls with Spaniſh *Cardoons.*

PICK and gut your Fowls; put the Livers upon a Dreſſer, together with ſcraped Bacon, Butter, Parſley, green Onions, Muſhrooms, Pepper, Salt, ſweet Herbs, and fine Spice cut all together very ſmall; put it into the Body of your Fowl, blanch it in a Stew-pan with a little Butter, Parſley, and green Onions in Branches; this done, ſpit them, wrapped up in Slices of Bacon, and Paper tied round it; keep your Cardoons ready, put them in a Stew-pan, with half a Ladle of good Veal-gravy, and half a Ladle of good Ham-Cullis; put in your Cardoons, being half a Finger's Length, and well blanched: Before you put them into the Cullis, let them have a Boil, and ſkim them well; in ſerving up, put to them the Juice of an Orange: Your Fowl being done, take off the Slices of Bacon, and diſh it up with your Ragout over it, and ſerve it up hot for Entry.

Fowls in Fillets.

PICK, gut, and ſpit your Fowls, wrapped up in Slices of Bacon, with Paper tied round them; being done, take them off the Spit, and let them be cold; take a Stew-pan, put in it freſh Butter, with ſome Muſhrooms cut into Slices; put your Stew-pan over a Stove, and toſs it up four or five Times; put in it a Duſt of Flour, and ſtir it; moiſten it with a Ladle of good Broth ſeaſoned with ſweet Herbs: Your Fowls muſt be cut into Slices, and put into this Stew-pan, with ſome Craw-fiſh Tails; thicken your Sauce with Eggs, and ſerve them up hot for Entry.

A roaſted Fowl with green Walnuts.

PICK and gut your Fowl, and cut the Liver ſmall, with ſcraped Bacon, ſome Butter, Parſley, green Onions, Muſhrooms, Pepper, Salt, ſweet Herbs, and fine Spice; mince all well together; then take half ripe Walnuts picked and peeled; take a Handful of them, and mix them with your Mince-meat; put it all into the Belly of your Fowl, which ſpit, wrapped up in Slices of Bacon, with Paper tied round; take about half a Hundred, which is enough, of green Walnuts

nuts picked for one Fowl; blanch them in hot Water; put them in a Stew-pan, with half a Ladle of Ham-Cullis and a little Gravy; let it boil a Moment, and ſkim the Fat well off; ſee they have a good Taſte: Your Fowls being done, draw them off the Spit, take off the Slices of Bacon, and diſh them up; pour your Ragout of green Walnuts over them, and ſerve them up hot for Entry.

You may ſerve up Capons, as ſuch Fowls.

Chamfered Fowls.

TAKE ſome Fowls, pick and draw them well, and cut them in Halves; take out all the Bones, and make a litle Force-meat very fine, with a little Fowl's Fleſh, a Bit of a Leg of Veal, a Calf's Udder ſome blanched Bacon, Beef-ſewet, a little Ham, ſome Muſhrooms, green Truffles, Parſley, green Onions, ſweet Herbs, fine Spice, Pepper, and Salt, and mince all together; take ſome Crums of Bread, put them in a Stew-pan with a little Milk, and let them boil; then let them be cold, and put them into your Force-meat, together with ſome Yolks of Eggs; then ſpread your Halves of Fowls over a Dreſſer, put over them ſome of this Force-meat, and roll them up one after another. At another Time, you may cut them in four, and let them be done in a Braiſe; being done, take them off to drain, diſh them up with a Ham-Cullis over them, and ſerve them up hot for Entry.

A Fowl with Cream.

TAKE one or two Fowls, according to the Bigneſs of your Diſh; clean, order, and ſpit them; being roaſted, take them off, and let them grow cold: Take a Bit of Nut of Veal, take well off the Skin, and cut it into Slices, with a Piece of Bacon blanched, ſome Beef-ſewet, a Calf's Udder, ſome Muſhrooms, Parſley, green Onions, ſweet Herbs, fine Spice, Pepper, and Salt; put all together in a Stew-pan over the Fire; when enough, take it off, put it upon a Dreſſer, and mince it well, take the Breaſts of your Fowls, and mix them with this Force-meat, being cut ſmall; put them in a Mortar, with ſome Crums of Bread boiled in Milk; which being cold, put it to your Force-meat, with ſix Yolks of Eggs, and the Half of the Whites whipped up to Snow: Pound all well together, put this Force-meat in the Bottom of a ſilver Diſh, or other Diſh, and your Fowls upon it, and fill it up with what was left of the Force-meat, with a Hole in the Middle, to put in a ſmall Ragout of Sweet-breads of Veal, Cocks-combs, and Muſhrooms; then cover your Ragout, and make your Fowls as round and plump as you can: Beat up an Egg, and colour your Fowls therewith; ſee you make them very ſmooth, ſtrew them with fine Crums of Bread, and bake them in the Oven, or under the Cover of a Baking-pan: Being baked, and of a good Colour, ſkim off the Fat; wipe off clean the Border of your Diſh, ſet a little Cullis on the Side of your Fowls, and ſerve them up hot for Entry. If you cannot get a ſilver Diſh, take a Baking-pan, with an Abbeſs on the Bottom, after that your Fowls are put into the Diſh.

A roaſted Fowl with Cream.

PICK and gut a Fowl, blanch it over a Charcoal Fire, and lard it;

it; this done, put it in a Stew-pan, with a Quart of Milk, a Lump of Butter, ſweet Herbs, a little Coriander-ſeed, Pepper, Salt, and Onions cut in Slices, and put it a Moment over the Fire; then ſpit it, and baſte it with the Milk; being almoſt done, take a Pint of Cream, with a ſmall Handful of Flour, ſtir all well together, and put in it a good Lump of Butter with Salt; put all together a Moment over the Fire, and ſtir it with a wooden Ladle; baſte your Fowl with Cream, ſo that it may make a Cruſt upon it, and let it have a good Colour; being done, take it off and diſh it up with a thick Pepper and Vinegar Sauce under it, and ſerve it up hot for Entry.

A Fowl with a Sauce made of Carps.

PICK and draw well your Fowl, mince the Liver with a little Parſley, green Onions, ſweet Herbs, Salt, Pepper, a little ſcraped Bacon, a Bit of Butter, Muſhrooms, and green Truffles, if you have any; put the Whole into the Belly of your Fowl, blanch it in a Stew-pan with Butter, Parſley, green Onions, and Salt; then ſpit it, wrapped up in Slices of Bacon, with Paper tied round it: Put into a Stew-pan two Pounds of Fillet of Veal, ſome Slices of Ham, a Carp cut in four laid over the Meat, and put your Stew-pan over the Fire; when you find it ſticks to the Pan, take Care it is not burnt, and moiſten it with Broth, and half a Ladle of common Cullis, more or leſs, according to the Quantity you have Occaſion for; put in a Glaſs of Champaign, a Clove of Garlic, ſome Cloves, a Branch of Baſil, ſome whole green Onions, and a Lemon cut in Slices; ſkim your Cullis well, ſee it be of a good Taſte, and look well to the Eye; ſtrain it off in a ſilk Strainer; then take your Carps Melts, blanch them, and put them in your Carp-Sauce: Your Fowl being done, draw it, and take off the Slices of Bacon; diſh it up, put your Melts round your Fowl, and the Sauce over it, and ſerve it up hot for Entry.

A Fowl with Sauce made of Pikes.

ORDER your Fowls, as thoſe with the Carp-ſauce; the only Difference is, that, inſtead of Carps, they uſe Pikes to make the Cullis with; and, inſtead of Melts, they take ſome Slices of Pike. At another Time, pound Craw-fiſh Shells; take all your Meat and your Fiſh out of the Cullis, put in your pounded Craw-fiſh, and ſtrain them off in a Sieve, if you will; you may make a Haſh of Pike, and ſome of the White of Partridge, together with a little Cullis, in putting this into a Diſh, and to make it ſtick: Your Fowls being done, draw them off, and take off the Slices of Bacon; place them upon this Haſh, and put ſome Craw-fiſh Tails in your Cullis, with ſome Slices of Pike, to ſhew that they are dreſſed with a Pike-ſauce: Put all over your Fowls, let it have a good Taſte, and ſerve it up hot for Entry.

A Fowl in a Braiſe.

PICK and gut your Fowl, truſs the Legs inſide the Belly, and lard it with thick Bacon, the Bigneſs of the Half of a ſmall Finger; ſeaſon it with Pepper, Salt, ſweet Herbs, and fine Spices; then lard your Fowl, and bind it with Packthread; take a long deep Stewing-pan, and put in it ſome Slices of Bacon and Veal; put your Fowls

Fowls into it, ſeaſoned with Pepper, Salt, ſweet Baſil, Thyme, Bay-leaves, Onions, and a Crum of Garlic; continue to cover it with Slices of Bacon and Veal, and moiſten it with a Glaſs of Wine, and one or two Ladles of Broth; ſtew it with Fire under and over; being done, diſh it up, putting a minced Sauce over it, or a Ragout of Sweet-breads of Veal, Cocks-combs, and Muſhrooms, or a Cullis of Ham, or a Ragout of Oyſters: All which depends on the Fancy of the Cook, if only it has a good Taſte; then ſerve it up hot for Entry.

A Fowl with large Onions.

TAKE a Fowl, clean and order it, like that above; lard it, ſpit it, and baſte it with good Butter; cut large Onions into Slices, put them in a Stew-pan with a Lump of Butter, and put it over the Fire; it being of a good Colour, ſtrew it with a Duſt of Flour; moiſten it with Gravy, ſeaſon it, and ſkim it well; if it is not thick enough, put in a little of your Cullis: Your Fowl being done, take it off, and diſh it up; ſee your Ragout be reliſhing, and put your Onions over it, with the Juice of a Lemon, and ſerve it up hot for Entry.

Fowls with Calves Caul.

PICK, gut well, and ſpit your Fowls; being done, let them be cold; to make the Force-meat, take a Piece of a Fillet of Veal, take off the Skin, and cut it into Bits, with a Piece of Bacon, a Calf's Udder, a Bit of Beef-ſewet, ſome Muſhrooms, Parſley, green Onions, ſweet Herbs, fine Spice, Pepper, and Salt; put all together in a Stew-pan over the Fire, to ſweat about a Quarter of an Hour; then put this Meat upon a Dreſſer, and mince it well; take the Breaſts of your Fowls, and mince them with the other Meat; take ſome Crums of Bread, boil them in a Stew-pan with Milk, till your Crums be very thick; let it be cold, and put it to your Force-meat, with ſix Yolks of Eggs, whipping up three Whites to Snow; put all together in a Mortar with your Force-meat: You muſt have a ſmall Ragout made with Sweet-breads of Veal, Cocks-combs, Muſhrooms, and Bottoms of Artichokes cut into Slices; take the Caul of a Calf, or that of a Sheep, the beſt is that of a Calf; keep as many Pieces of your Caul as you have Fowls; put a Piece of the Caul in a Baking-pan, put in it your Fowl, and then your Force-meat; leave a hollow Place in the Middle to put in your Ragout; go on putting over it another Laying; wrap up your Fowl all round in the Caul, and ſend it to the Oven to be baked; being done, diſh it up with a Cullis of Ham, and ſerve it up hot for Entry.

A Fowl, the Engliſh *Way.*

TAKE good Fowls, pick and gut them very clean, and make ſome Forced-meat in this Manner, *viz.* Take the White of a roaſted Fowl, ſome Muſhrooms, ſome Sweet-breads of Veal, a Bit of Ham, a little Bacon, a Calf's Udder blanched, with ſome Muſhrooms, a little Parſley, green Onions, ſweet Herbs, and fine Spice; mince all well together; this done, put to it a couple of Yolks of Eggs, a Crum of Bread the Bigneſs of an Egg boiled in Milk, or Cream, and pound

pound it in a Mortar. This done, ſtuff with this Force-meat the Belly of your Fowls, and tie them up at both Ends, to keep in the Force-meat; blanch them, and bind them with Packthread, with ſome Slices of Bacon under and over; then ſpit them, and let them be a doing at a ſlow Fire: Make a minced Sauce in the following Manner: Put a little melted Bacon in a Stew-pan, with a few green Onions, ſome Muſhrooms, and a Truffle cut ſmall; ſet all this a Moment upon a Stove; moiſten it with Gravy, and let it ſtew ſoftly over a gentle Fire; being done, ſkim well off the Fat, and thicken it with a Cullis: Your Fowls being done, draw them off, and untie the Packthread; take off the Slices of Bacon, and diſh them up handſomely: Let your minced Sauce be reliſhing, and a little ſharp; put the ſame over your Fowls, and ſerve them up hot with the Juice of a Lemon for Entry.

A Fowl in Haſh.

TAKE ſome Fowls ready dreſſed, take the Fleſh, and cut it very ſmall; take the Carcaſſes, put them in a Stew-pan with good Broth, an Onion cut in Slices, Parſley, and ſweet Herbs; when boiled enough, ſtrain it off; then put in it a Bit of Butter rolled in Flour, let it ſtew again a Moment, and put in it your Haſh of Fowls; let your Haſh be reliſhing, and thicken it with three Yolks of Eggs, or more, according to the Quantity of Haſh you make; being thick, put in it the Juice of a Lemon, and ſerve them up hot for a ſmall Entry.

A Haſh of Fowls, the Engliſh *Way.*

TAKE Fowls ready dreſſed, take off the White, cut the ſame into ſmall ſquare Pieces, and put it in a Stew-pan; boil the Carcaſſes in a little Broth, and ſtrain it in a ſilk Strainer; take this Broth, put in it your Pieces of Fowls cut into ſmall Squares, and put it over the Fire; add to it a Bit of Butter rolled in Flour, a little Pepper and Salt, and, if there is Occaſion for it, the Juice of a Lemon; diſh it up, garniſh it with ſmall Pieces of Bread fried, and ſerve it up hot for a ſmall Entry.

A Fowl with Saffron, the Poliſh *Way.*

DRAW a Fowl clean, and order it as it ſhould be; ſpit it, wrapped up in Slices of Bacon, with Paper tied round it; take a good many Onions cut into Slices, and boil them in a Stew-pan with Broth as white as poſſible; being well boiled, ſtrain them off; put them in a Stew-pan, and, if too thick, put Broth to them; they muſt be juſt as thick as a Cullis of Ham; then take Saffron, dry it and pound it well, and put it into a Cup, or other Veſſel, a good deal of it, together with a little hot Broth; ſtir it well, and put a little now and then in your Cullis, till you ſee it is of a good Colour; but your Saffron muſt not prevail: Take your Fowl off the Spit, cut off the Legs and Wings, put them into your Cullis, and ſerve them up hot for Entry.

AT another Time, take Parſley-roots cut into Slices; boil them, and put to them the ſame Cullis as above, with the Saffron. Inſtead of roaſting your Fowl, boil it in a Kettle; a Quarter of an Hour will be enough, if it be good and tender; cut it up and

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diſh it, putting your Cullis of Parſley-roots over it, and thus ſerve it up hot for Entry.

A Fowl, Chicken, or Capon, the Citizens *Way.*

TAKE a Fowl, ſinge, pick, draw, and truſs it; take a Kettle, or earthen Pot, and put Water in it, enough to ſoak your Fowl in; put your Pot over the Fire with a Handful of Salt; when the Water boils, put in your Fowl, but let it not boil too much: Put a Lump of Butter in a Stew-pan, or earthen Pot, with a Duſt of Flour, Nutmeg, Pepper, Salt, and Oyſters, if any are to be had; put your Stew-pan over the Fire, and thicken your Sauce; which being thickened and pretty reliſhing, take out your Fowl, and diſh it up with your Oyſter Sauce over it.

AT another Time, take a little Parſley, ſome green Onions, a little Mint, and a little Terragon, if you have any; you may make your Sauce with Parſley only; but, if you can get Anchovies, cut a couple ſmall, and put them into your Sauce; cut half a Lemon, after having taken off the Rind, into ſmall ſquare Pieces, and ſqueeſe into it the other Half; then put in a little Butter, with a Duſt of Flour, and a little Water, Pepper, and Salt, and ſet your Sauce a ſtewing. Your Fowl being done, diſh it up with your Sauce over it.

AT another Time, put ſome Endive with your Fowl; when it is done, give it three or four Cuts with a Knife; put it into a Stew-pan with a little Butter, and a Duſt of Flour, and ſet it over the Fire; then moiſten it with a little of the ſame Broth your Fowl has been boiled in; if it be not thick enough, thicken it with Eggs.

AT another Time, dreſs your Fowl with Onions, in boiling them with it; you may put them in a Stew-pan or earthen Diſh, with a Lump of Butter rolled in Flour, Pepper, and Salt, put it over the Fire with ſome of the ſame Broth your Fowl was boiled in, thicken your Sauce, and ſerve it up hot for Entry.

A Fowl with Eels.

TAKE a Fowl, ſinge, pick, and draw it; take a Liver, put aſide the Gall, cut it ſmall, with Parſley, green Onions, Muſhrooms, ſweet Herbs, fine Spice, Pepper, Salt, ſcraped Bacon, and a Lump of Butter; put all together into the Belly of your Fowl, and blanch it in a Stew-pan with ſome Butter, Parſley, and green Onions; put it on the Spit wrapped up in Slices of Bacon, with Paper tied round it: Take ſome Eels, ſkin them, cut them into Pieces the Length of ſix Inches, and lard them with fine Bacon; being larded, take White-wine, put in it your Eels, and let them have one Boil; take a Caramel of Veal, in the following Method, *viz.* Take ſome Veal, Ham, and good Broth, and boil it well, till your Veal is well done; this done, ſtrain your Broth, and let it boil to a ſhort Sauce, till the Gravy turns to Caramel; then put in your Pieces of Eel, put them upon hot Cinders, and let them ſtew ſoftly, with a little Fire under; your Fowl being done, diſh it up, putting to it a Cullis of Ham: Garniſh your Diſh with Slices of Eel, and ſerve it up hot for Entry.

AT another Time, inſtead of larding your Fowl with fine Bacon, lard it thoroughly with thick Bacon; let it ſtew in a ſmall white

Braiſe made with Slices of Bacon, ſeaſoned with Pepper, Salt, ſweet Baſil, Slices of Onions, and a couple of Glaſſes of White-wine; your Eels being boiled and firm, take a Cullis of Ham, take the Eels out of their Braiſe, and put them into your Cullis; your Fowl being done, diſh it up with your Pieces of Eel round it, together with the Juice of a Lemon in the Cullis, and put it upon it; then ſerve it up hot for Entry.

A roaſted Fowl, the Cardinal *Way.*

TAKE a Fowl lately killed, pick it clean, thruſt your Finger between the Skin and the Fleſh in the Breaſt, and in the Back and Legs; you muſt do this, as ſoon as your Fowl is picked, otherwiſe it will be torn; and, moreover, it is eaſier to be parted; and draw it the Day following.

YOU muſt have, at leaſt, about two Dozen and an half of Craw-fiſh; when boiled, pick them, and pound the Shells of them as well as poſſibly can be: The more they are pounded, the more your Fowl will appear reddiſh; put in it ſome Craw-fiſh Tails, a Lump of good Butter, ſweet Herbs, fine Spice, Pepper, Salt, green Onions, and Parſley cut ſmall; pound well all together; then take it out of the Mortar, put it over the Fire, ſtir it, till it be of a good Colour, and paſs it through a Strainer; ſtrain it with all your Strength, with a wooden Ladle, and ſtuff therewith your Fowl, when cold, between Skin and Fleſh, in the Back as well as in the Breaſt and Legs; then wrap it up in Slices of Bacon, with Paper tied round it, ſo ſpit it, and let it be roaſted; being done, draw it off, and take off the Slices of Bacon; diſh it up, putting over it an Eſſence or Cullis of Ham, and ſerve it up hot for Entry. At another Time, inſtead of putting Slices of Bacon round it, beſprinkle it with ſome of the ſame Butter they were ſtuffed with.

CHAP. XV.

Of Bruſolles and *Scotch* Collops.

Bruſolles, the Italian *Way.*

TAKE a ſtale Nut of Veal, take off the Skin, cut it into ſmall Slices, almoſt as big as an Half-crown Piece, and beat them flat; being all done alike, put them in a Stew-pan, with half a Glaſs of good Oil, the Juice of two Lemons, ſome Parſley cut ſmall, Onions, ſweet Baſil, ſome Bay-leaves, Garlic, Pepper, Salt, ſweet Herbs, fine Spice, and Muſhrooms; put all together in a Stew-pan over the Fire, and do not leave ſtirring it; but, as ſoon as they are hot, take them off: Take a ſmall Kettle, put in it ſome Slices of Bacon, take the Skin of the Nut of Veal, and place therein your Bruſolles Piece by Piece; your Bruſolles being placed, put in their Gravy with the reſt, and cover them with Slices of Bacon; then put the Cover over your Kettle,

Kettle, and put a Charcoal-fire under and over; let them ſtew very ſoftly; being done, take out of the Stew-pan the Slices of Bacon and the Bay-leaves; take away the Fat, and thicken it with common Cullis; let them be reliſhing, and ſerve them up hot for a ſmall Entry.

Other Bruſolles with a white Sauce.

YOUR Bruſolles being cut, as were thoſe here before, put them in a Stew-pan with Oil, Pepper, Salt, ſweet Herbs, fine Spice, Parſley, green Onions, a Clove of Garlic, Muſhrooms, and the Juice of a Lemon, all together cut ſmall; put it over the Fire, and ſtir it now and then; ſtrew it with a Duſt of Flour, and moiſten it with a little Broth, and half a Glaſs of White-wine; let it ſtew with a ſlow Fire; being done, thicken it with Yolks of Eggs and Cream; let it be reliſhing, and ſerve it up hot for a ſmall Entry.

Bruſolles made with young Rabbits.

TAKE young Rabbits, and flea them; cut the Fleſh into ſmall Bits, and beat them flat with a Cleaver; put this Meat into a Stew-pan, with Parſley, green Onions cut ſmall, Pepper, Salt, ſweet Herbs, fine Spice, Muſhrooms, Truffles, if you have any, a Crum of Garlic, ſome Bay-leaves, half a Glaſs of good Oil, as much White-wine, and the Juice of a Lemon; put the Stew-pan over the Fire, and ſtir it now and then, keeping it hot: Then take a ſmall Kettle, put in it ſome Slices of Bacon, and place your Bruſolles in it, laying them flat as much as poſſible; your Bruſolles being thus placed, cover them with a Layer of Veal-ſlices; break the Bones of your Rabbits, and lay them over your Bruſolles, together with ſome Slices of Bacon; cover your Kettle, and let it ſtew with Fire under and over; your Bruſolles being done, take them out, ſtrain off the Gravy, and ſkim well off the Fat: Put your Bruſolles in a Stew-pan, and, the Fat being well taken off from the Gravy, put it to your Bruſolles, together with a little Cullis; let it be of a good Taſte, and ſerve them up hot with the Juice of a Lemon for a ſmall Entry.

YOU may make Bruſolles with Hare, or other Fleſh, as well as with that of Rabbits.

Other Bruſolles.

TAKE Fillets of Veal, and beat them flat with the Back of your Knife; put them in a Stew-pan with Slices of thin Bacon the Breadth of two Fingers, and your Fillets of Veal the ſame; ſtrew them with Parſley and green Onions cut ſmall, and ſome Spice; continue to make a Layer with the like Seaſoning, and a Layer of Slices of Meat alternately to the End; ſo cover it with Slices of Bacon, and put it a ſtewing, with Fire under and over, the Stew-pan being cloſe covered; your Bruſolles being done, you may make a Cullis with Carcaſſes of Partridge, the Whole being well ſkimmed off; put theſe Slices in the Diſh, and the Cullis over it, with the Juice of a Lemon, and ſerve it up for Entry; or ſerve them in their Liquor they have been done in, well ſkimmed, and thickened with a Ladle of your common Cullis.

Scotch *Collops with Mutton.*

TAKE a Leg of Mutton, take out of it the Pope's Eye, and take off all the Skin; then cut your Pope's Eye, with all the tender Part, into ſmall Bits the Bigneſs of the End of your Thumb, and flatten them as much as poſſible: Take a Stew-pan, and rub the Inſide all over with Butter; this done, place in it your Collops, ſeaſon them with beaten Pepper and Salt, Parſley, green Onions, and a Rocambole bruiſed and cut ſmall; ſtrew ſlightly your Collops with this Seaſoning: Being ready to be ſerved up, put them on a Stove with a quick Fire; keep your Stew-pan continually moving, leſt your Collops be burnt; having toſſed them up three or four Times in this Manner, diſh them up; put in the Stew-pan a little Gravy, a little Ham-Eſſence, and the Juice of a Lemon; let your Sauce be reliſhing, pour it over your Collops, and ſerve it up hot for Entry. Collops of all Sorts of Meat may be dreſſed in the Manner aforeſaid.

Scotch *Collops made with Veal.*

TAKE a Piece of Veal, make out of it Force-meat pretty thick, make of it ſmall Balls, fry them to have a good Colour, and lay them by, till you are ready to ſerve up: Take a Nut of Veal, and take off the Skin; then cut it into Bits as ſmall as the End of your Thumb, and beat them flat; rub the Inſide of a Stew-pan with Butter, and lay in it your Collops; ſtrew them ſlightly with Parſley, green Onions cut ſmall, a Rocambole bruiſed, Pepper, and Salt: Being ready to be ſerved up, put them upon a Stove with a quick Fire, and give them two or three Toſſes; when you ſee them ſtick to the Pan, and begin to be ready, you muſt not leave them, for Fear of burning them: Then diſh them up, and put in the ſame Stew-pan a Duſt of Flour, and a little Gravy, or Broth; put in it your Balls to ſtew a Moment, and put them over your Collops, with the Juice of a Lemon; let it be reliſhing, and ſerve it up hot for Entry. Garniſh your Diſh with ſmall Slices of Bacon fried; you may add to the Balls Cocks-combs and Sweet-breads ready done.

CHAP. XVI.

Of white Puddings, black Puddings, and Chitterlings.

White Puddings.

TAKE the White of a young Turkey roaſted, the White of a Capon, and ſome Veal; if you will make a great Quantity of theſe Puddings, mince your Meat well, and mix with it ſome Hog's Fat cut in ſmall Dice; ſeaſon it with Salt and Spice, two large Onions roaſted in the Aſhes, and well haſhed with the reſt; add to it two or three Whites of Eggs well beaten to Snow; take a Quart of Milk mixed with a Dozen Yolks of Eggs, and let it boil, till it be thick

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take Care it does not curdle; put to your Mince-meat as much of this Milk as is neceſſary, but make it not too thin: Then take Hog's Guts well ſcalded, ſcraped, and cleanſed; fill them with your Mince-meat, and make your Puddings long, or ſhort, as you pleaſe; tie the two Ends, and, as you are a ſtuffing theſe Guts, prick them a little with a Pin, to give them Vent: When they are all filled, blanch your Puddings in Water, with Slices of Onions in your Water; when you ſerve them up, broil them in a Sheet of Paper, with Hog's-lard, over a moderate Fire, leſt they burſt. Serve them up hot for a firſt Courſe.

Black Puddings.

PUT in a Stew-pan ſome Hog's Blood, and, to make them the more delicate, put in a little Milk, and a Ladle of fat Broth; then cut a ſufficient Quantity of thin Slices of Hog's Fat, with ſome Parſley, Chibbol, and ſweet Herbs cut ſmall; put the Whole in your Stew-pan, ſeaſon it with Salt, Pepper, Spice, and Onions done in hot Cinders, and cut ſmall; mix this with your Blood; then make your Pudding as big as you pleaſe; your Guts being well cleanſed, ſcraped, and ſcalded, blanch them in hot Water, and prick them with a Pin; and, if you ſee the Fat come out, they are blanched enough; take them out of the Water, and, when cold, broil them, and ſerve them up hot.

Other Sorts of Puddings.

SOME Cooks make likewiſe other Sorts of Puddings, either with fat Liver, or a Calf's Liver.

The firſt Sort.

CUT a Quarter of a Pound of Hog's Fat in thin and long Slices, and mince a Pound of fat Livers, with as much of the White of a Capon; the Whole being mixed with ſix Yolks of Eggs, and two Quarts of Cream, ſeaſon it with ſweet Herbs, Chibbol, Salt, Pepper, fine Spice, and pounded Cloves; then fill with it your Guts either of Hogs, Sheep, or Lambs; let your Puddings boil in Milk, with Salt and Bay-leaves. Theſe Puddings muſt be broiled, as thoſe before, and ſerved up with Orange-juice.

The ſecond Sort.

MINCE a Calf's Liver, and a third Part of the Liver of a Hog, and pound them in a Mortar, but reſerve ſome cut in Dice; after it is ſeaſoned, as before, put it in either Hog's or Calf's Guts; boil theſe Puddings over a moderate Fire in White-wine, with Salt and Bay-leaves; after they are cold, being in their Liquor, broil them, and ſerve them up, as thoſe before.

Hog's Chitterlings.

TAKE the large Gut of a Hog, cleanſe it well, put it to ſoak one or two Days in Water, and blanch it in hot Water with a little Salt, Slices of Onions, and ſome Slices of Lemon; then put it in freſh Water, take it out again a little while, and cut it on a Table into ſeveral Parcels, according to the Length you will have your Puddings; dip them in White-wine for a little While, to take off the ill Scent: Take off ſome Fat of the Hog's Belly cut into Slices, the Length you will

make your Puddings of: Now cut as much of the Lean of the ſame into Slices, and ſeaſon them enough; then put your Slices on a limber Skewer, and ſlide them through your Gut; when your Skewer is quite in it, tie up both Ends of your Gut with a Packthread: Your Puddings being thus formed, put them in a Kettle with Water, Onion-ſlices, Cloves, and two Bay-leaves; let them boil ſlowly, ſkim them well, and put in a Quart of Milk; let theſe Puddings grow cold in the ſame Liquor they were boiled in; then take them out, and take Care not to break them; they may be broiled on Paper, and ſerved up immediately.

Calf's Chitterlings.

GET ſome of the biggeſt Calf's Guts, cleanſe them, cut them in Pieces proportionable to the Length of the Puddings you deſign to make, and tie one End of theſe Pieces; then take ſome Bacon, with a Calf's Udder and Chaldron, blanched, and cut in Dice or Slices; put them in a Stew-pan, and ſeaſon them with fine Spice pounded, a Bay-leaf, ſome Salt, Pepper, Shalot cut ſmall, and about Half a Pint of Cream; toſs it up, take off the Pan, and thicken your Mixture with four or five Yolks of Eggs, and ſome Crums of Bread; then fill up your Chitterlings with your Stuffing, keep it warm, tie the other Ends with Packthread, blanch and boil them like Hog's Chitterlings, and let them grow cold in their own Liquor: Before you ſerve up theſe Puddings, boil them over a moderate Fire, and ſerve them up pretty hot. This Sort of Puddings may be made in Summer, when they ſeldom kill any Hogs.

Calf's Chitterlings, another Way.

TAKE a Calf's Nut, cut it in Slices of its Length, and the Thickneſs of a Finger, together with ſome Ham, Bacon, and the White of Chickens cut after the ſame Manner; put the Whole in a Stew-pan, ſeaſon it with Salt, Pepper, ſweet Herbs, and Spice. Take Guts cleanſed, cut and divide them in Parcels, and fill them with your Slices; then lay in the Bottom of a Kettle ſome Slices of Bacon and Veal; place over them your little Chitterlings, ſeaſon them with ſweet Baſil, Bay-leaves, Salt, Pepper, Slices of Onions, and Cloves of Garlic, and make another Laying with Slices of Bacon and Veal over them; pour in it a Pint of White-wine, and let it ſtew, with Fire under and over: Being done, broil your Puddings on a Sheet of Paper, and ſerve them up hot.

Another Sort of Calf's Chitterlings.

BLANCH a Calf's Chaldron, boil and ſeaſon it well; cut it into Bits as big as the End of your Finger; take ſome Hog's Fat, cut it in ſmall Dice, and put the Whole in a Stew-pan; boil likewiſe ſome Crums of Bread in Milk, beat up a Dozen of Eggs, mix them with your Bread, and put in all your Meat; ſeaſon the Whole with Salt, Pepper, ſweet Herbs, and Spice; add a little more Milk, to make it thin; then take ſome cleanſed Guts, fill them with your Mixture, and tie them up with Packthread; place in the Bottom of a Kettle ſome Slices of Bacon, then your Puddings, with Slices of Onion, Salt, Cloves, ſweet Baſil, and Bay-leaves; and over all ſome more Slices of Bacon, with Fire under

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and over; then broil them in a Sheet of Paper, and ſerve them up hot.

A third Sort of Calf's Chitterlings.

MINCE a Slice of a Fillet of Veal with Bacon and ſweet Herbs, ſeaſon it with Salt, Pepper, and Nutmeg, and mix with it eight Yolks of Eggs; make your Puddings with this Mince-meat, and fry them to a good Colour; when you ſerve them up, put under them ſeveral Yolks of Eggs mixed with the Juice of a Lemon: Theſe Puddings may likewiſe be roaſted, being tied to the Spit in Slices of Bacon; let them be baſted with the Dripping, then with Yolks of Eggs well beaten, and ſtrewed with Crums of Bread, repeating the ſame, till there is a Cruſt over them. When you are ready to ſerve them up, put ſome Gravy, with the Juice of a Lemon, under them.

Other Sorts of Chitterlings and Cervelas, made of Fiſh.

TAKE ſome Eels, Tenches, Carps, freſh Cod, or, inſtead of Cod, Pikes, all well boned; mince it with Parſley and Chibbol, and ſeaſon it with Pepper, Salt, ſweet Herbs, and fine Spice; add to it Eels Fleſh cut in very ſmall Dice, and freſh Butter as much as required; then pound the Bones of your Fiſh in a Mortar, beſprinkle it with a ſufficient Quantity of red Wine, and moiſten your minced Fiſh, with which fill ſome Eel Skins; your Puddings being filled up, marinate them, during four and twenty Hours, in Salt and Lees of Wine; being taken out, let them be hung in the Chimney to be ſmoaked and dried well. When you ſerve up ſome of theſe Puddings, boil them in white Wine with ſweet Herbs, or in Water, with one third Part of Wine Lees, and with ſweet Herbs likewiſe. Theſe, being highly ſeaſoned, may be ſerved up cold.

CHAP. XVII.

Of roaſted Meat.

THOUGH the Roaſting of Meat ſeems to be eaſy, yet, to compleat this Treatiſe, we ſhall ſay as much as is required, for ordering all Sorts of Meat.

Quails and Young Quails, being handſomely picked, draw them, put a Slice of Bacon and Vine-leaves round them, ſpit them, and, when they are roaſted, ſerve them up hot.

Pheaſants and young Pheaſants, being picked, drawn, blanched, and larded with fine Bacon, ſpit them with Paper round them, to be done before a ſlow Fire. When almoſt done, take the Paper off, to let them get a Colour, and diſh them up handſomely.

Partridges, young Partridges, and Wood-hens are prepared after the ſame Manner.

Wood-cocks, and young Wood-cocks, being picked, truſs them, without Drawing, blanch them, and lard them with fine Bacon. Spit them, putting a Toaſt in the Dripping-pan. When roaſted, ſerve them up.

Plovers and Thruſhes are ordered and dreſſed the ſame Way.

Turkies and Turkey-Pouts being mortified, drawn, truſſed, blanched and larded, ſpit them with Paper round, and, being almoſt roaſted, take off the Paper, to get a Colour, and ſerve them up hot.

Capons and Pullets being mortified, picked, drawn, and blanched, ſpit them with Bacon round; when they are almoſt roaſted, take off the Bacon, and, when pretty well coloured, diſh them up, and ſerve them hot.

Fat Pullets, Chickens, Ring-doves, and *Turtle-doves* are ordered the ſame Way with Pheaſants.

Ducks, Teals, and other *Water-fowls,* muſt be drawn, truſſed, and ſpitted without being larded; and, a Minute after they are ſpitted, ſinge them.

Wild Geeſe, after they are picked, truſſed, and blanched, muſt be ſpitted; then let them have a Colour, and ſerve them up hot.

Green Geeſe.

DRAW your Geeſe, fill them with a Stuffing made with their Livers, ſome Bacon, ſweet Herbs, Chibbol, Parſley, and ſome Crums of Bread dipped in Cream, all minced together, and ſeaſoned with Salt, Pepper, and Nutmeg; then ſpit them, with Slices of Bacon round them. When almoſt roaſted, ſtrew them with Crums of Bread.

Larks being picked, ſinged, and truſſed, without Drawing, put them on Skewers, with Bacon round them, and tie them to the Spit; when almoſt roaſted, ſtrew them with Crums of Bread.

Mauviettes are ordered after the ſame Manner, only you lard them, but do not ſtrew them with Crums of Bread.

Ortolans are dreſſed as Larks; and ſo are *Becafigoes,* taking off only the Head and Feet.

Leverets being ſkinned and gutted, blanch them, and rub them with their own Blood; then lard them with middling Bacon and ſpit them, either a couple together, or ſingle. Being roaſted and pretty well coloured, ſerve them up hot.

PREPARE *young Rabbits* after the ſame Manner; but, inſtead of rubbing them with their Blood, rub them with a Bit of Bacon.

Veniſon is blanched upon a Gridiron, and larded and marinated, according to the Seaſon. Spit it with Slices of Bacon and Paper round; beſprinkle it with your Marinade. When roaſted enough, ſerve it up hot, either with a Pepper Sauce, or ſweet Sauce.

A whole Lamb being ſkinned and truſſed, blanch it in lukewarm Water; but, if it be a *ſingle Quarter* only, blanch it upon a Gridiron, moiſten it now and then with ſome lukewarm Water, blanch the whole Lamb, or a Quarter of it, lard it, ſpit it before a moderate Fire (with Paper round it) for an Hour and a Half; when roaſted, take off the Paper, to let it get a Colour; and, if it be not larded farther than the Rump, ſtrew it with Crums of Bread. Diſh it up, garniſh your Diſh with Creſſes, and ſerve it up hot with green Sauce.

Squabs in Ortolan.

TAKE *Squabs,* eight or ten Days old, kill them and let them be well bled; draw and blanch them, rub them with Bacon, and wrap them

them up in a Napkin, to keep them warm, whilſt you are picking them; cut off the Heads and the Ends of the Feet, put a Slice of Bacon and a Vine-leaf round them, and roaſt them before a ſlow Fire; being ready, diſh them up to be ſerved up hot.

Ortolans.

PICK your Ortolans, cut off their Claws, and take out the Eyes; put them on a ſilver or wooden Skewer, tie them to the Spit, and, when your Roaſt-meat is ſerved up, ſprinkle them with beaten Eggs, let them roaſt before a briſk Fire, and, as ſoon as they have got a Colour, ſerve them up hot.

Fiſh.

ALL Sorts of Fiſh muſt be ſcalded, waſh'd and wiped, ſtrewed with Flour, and fried in drawn Butter, Oil, or Hog's-lard.

PIKES and Carps are marinated in Salt, Pepper, ſweet Herbs, *&c.*

How to make Paſte for a ſhort Cruſt, uſed for all Sorts of Meat-Pyes.

TO make the uſual Paſte for a ſhort Cruſt, take eight Pounds of Butter, and ſix Eggs, to twelve Pounds of fine Flour, and more in Proportion to a greater or leſſer Quantity of Flour. If you take ſalt Butter, put no Salt in your Paſte: Put the Eggs in a Hollow made in the Middle of the Flour, round which put Bits of Butter, wet the Flour with freſh Water, and handle it ſlightly, leſt the too much Handling make it crack. Make your Paſte into a Lump, and leave it ſo for a little Time; when you uſe it for Abbeſſes, cut ſome, according to the Bigneſs of the Pye you deſign to make, roll it, and put it in the Bottom of a Baking-pan. This Sort of Paſte may be uſed for all Sorts of hot Pyes, made with Meat, Fowls, Veniſon, and Fiſh.

IF you will make your Paſte finer, put ten Pounds of Butter into it, inſtead of eight; but always take Care not to handle your Paſte too much, leſt it be too dry.

How to make a ſhort Cruſt, without any Regard to the Quality of the Meat.

TAKE what Quantity of fine Flour you think proper, according to the Bigneſs of the Pye you deſign to make, a proportionable Quantity of Butter, and the Yolks of five or ſix Eggs, doing the reſt as is directed in the foregoing Article, and make your Paſte as ſtiff as poſſible; but not too dry by handling it too much. Make with it a deep Pye in what Shape you like.

AT another Time, you may wet your Flour with warm Water, inſtead of cold, but then put in a leſs Quantity of Butter. The Paſte, made after this Manner, will certainly be ſtiff, but not ſo fine as with cold Water. The Paſte for Patty-pattees is always made with cold Water. For a ſmall Partridge Pye, or Woodcock Pye, take four Pounds of fine Flour, and a Pound and a Half of Butter, with the Yolks of ſix Eggs, doing every Thing after the ſame Manner as before.

A Puff-paſte for all Sorts of Tarts made with Sweat-meats and Cream.

TO make this Sort of Paſte good, take twelve Pounds of fine Flour, breaking

breaking ſix Eggs in the Hollow made made in the Middle, with about a Pound of Butter, and an Ounce of Salt, if it is freſh Butter; but, if ſalt, then leſs Salt will ſuffice; then wet your Flour with cold Water, and make your Paſte no harder than your Butter. Thus keep it a little While in a cool Place; then take twelve Pounds of Butter, which work, to take the Water out, and, having rolled your Paſte, ſpread your Butter over it. Now turn over your Paſte, with the Butter in it, roll it twice or thrice, and lay it by for a little While. If you deſign to make Patty-pattees, roll your Paſte four or five Times, and lay it in the Bottom of your Patty-pans.

THE ſame is to be done with all Sorts of Paſtry, except Tarts, where the Paſte muſt be rolled once more, if you take twelve Pounds of fine Flour. The ſame Proportion is to be obſerved with one Pound as with twelve.

A Puff-paſte for Tarts, or Pyes, with Fruit, Preſerves, and other Sweet-meats.

TAKE two Handfuls of fine Flour, put it on a clean Table, make a Hollow in the Middle of your Flour, and put in an Egg, with a Bit of Butter the Bigneſs of an Egg, and a little Salt, if the Butter is freſh. Wet the Flour with cold Water, let your Paſte be as ſtiff as your Butter, then roll it, ſpread it over with Butter, double the Paſte, and roll it once or twice, or more, till the Butter is well mixed in the Paſte. Roll it for an Under-cruſt, put it in a Baking-pan, and put in a Marmelade either of preſerved Apples, Cherries, Apricocks, Gooſeberries, Jelly, or any other Sort; now roll your Paſte very thin, flour it, double it four or five Times, cut it into long and thin Slices, and place them on the Top of your Tarts in what Shape you think fit; put round it a Slip of the ſame Paſte, of about the Breadth of a Thumb, which Slip pare off neatly. Your Tart being done either in the Oven, or in a Baking-pan with Fire under and over, ſtrew ſome Sugar over it, glaze it with a red-hot Fire-ſhovel, diſh it up, and ſerve it either hot or cold for a dainty Diſh.

A Tart with a Marmelade of Apples.

PARE ſome Apples, cut them in four, take out the Core, cut them in ſmall Bits, and put them in a Stew-pan over the Fire with a little Water, ſome Sugar, and a Stick of Cinnamon. When turned to a Marmelade, raſp into it ſome green Lemon-peel, and let it be of a fine Flavour and cold. Roll out ſome Puff-paſte, and put it into a Baking-pan, as large as the Tart you deſign to make; then put in your Marmelade, which cover with Paſte, either cut in ſeveral Forms, or in thin Slips, doing the reſt as in the Article before.

PIPPINGS are the beſt Apples to make this Sort of Marmelade.

A Bon-Chretien Pear-Pye, called à la Bonne Femme, *the good Woman's Way.*

SLIT in two ſome Bon-Chretien Pears, take out the Core, and pare them. Put in an earthen Pot ſome of the Parings, put the Apples over them, add a Stick of Cinnamon and ſome Sugar, and a Glaſs of red Wine, with a little Water, and cover the ſame with the

reſt

reſt of the Parings. Cover your Pot with ſome Paſte round, and let your Pears be a doing ſlowly, during five or ſix Hours, with Fire under and over; then put ſome Paſte in the Bottom of a Baking-pan, as large as the dainty Diſh you deſign to ſerve up, making round it a Cruſt the Breadth of a Thumb, and let not the Paſte be too thick. Put the Pan in the Oven, and, when baked, glaze the Paſte. Your Pears being done, place them in the Pan, with their Liquor, which muſt be of a lively Red, ſtrain it through a Sieve, and pour it over them. If your Liquor is too thin, ſet it over again to thicken, pour it over your Pears, and ſerve it up for a dainty Diſh, either hot or cold.

Another Pye, with Bon-Chretien Pears.

CUT your Pears in two, or in four, if they are large; pare them, take out the Core, and blanch them. Put in a Stew-pan Sugar, according to the Quantity of your Pears, and add ſome Water, to diſſolve the Sugar; put to it the White of two Eggs well beaten, let your Sugar over the Fire be clarified, and put in your Pears; let them ſtew, and, when done, take them out, but keep your Syrup ſtill on the Fire, till it be a little yelloviſh. Then put in again your Pears, and let them ſtew, till they are pretty well coloured. If your Syrup is not thick enough, put in ſome powdered Sugar, the better to glaze your Pears. Put an Abbeſs in a Baking-pan, which is done as that before directed.

TURN your Pears upſide down into your Abbeſs ready done, and ſerve up your Pye, either hot or cold, for a dainty Diſh.

YOU may likewiſe put your Pears in an Abbeſs of raw Paſte, and ſend them to be baked, which depends on the Cook; but the other Way is beſt.

APPLE-PYES are ordered after the ſame Manner.

Another Pye with Bon-Chretiens or other Pears.

YOUR Pears being ordered and done in the Syrup, as thoſe before, put them in the Paſte, and ſpread in the Baking-pan, with a Border of Paſte round. Your Pears being done in the Oven, or under a Cover, with Fire under and over, glaze the Paſte round with Sugar and a red-hot Fire-ſhovel, put in ſome of your Syrup, and ſerve up this Pye, either hot or cold, for a dainty Diſh.

QUINCES are dreſſed after the ſame Manner.

A Peach-tart.

TAKE ripe Peaches, ſlit them in two, pare them, take out the Core, put in the Bottom of a Stew-pan ſome powdered Sugar, place your Peaches in it, put them over the Fire, ſtir them now and then, make an Under-cruſt with a Border round it, the Thickneſs of a Thumb, and let it be baked. When done, put it in its Diſh, and, your Peaches being ready and pretty well coloured, turn them upſide down in a Diſh, and put them over your Under-cruſt. Put a little Water in the Stew-pan, where your Peaches were on the Fire, to make a little Syrup with the Sugar remaining in it, and pour this Liquor over your Peaches, placing over them their Kernels. This Tart is ſerved up, either hot or cold, for a dainty Diſh.

Another Peach-tart.

YOUR Peaches being ready done in Sugar, as thoſe before, place them

them over the Paſte prepared for an Under-cruſt, and let them either be baked in the Oven, or under a Cover, with Fire under and over. When done, glaze them with Sugar, by Means of a red-hot Fire-ſhovel, and ſerve it up, hot or cold, for a dainty Diſh.

Another Sort of Peach-tart.

PUT in the Bottom of a Baking-pan ſome Puff-paſte for an Under-cruſt, with a Border round it the Breadth of a Thumb; ſlit ſome Peaches in two, pare them, take out the Stones, place them in your Abbeſs, and ſtrew ſome powdered Sugar over them. After which, let your Tart be done in the Oven, or under a Cover, with Fire under and over. When ready, ſtrew Sugar over your Tart, and glaze it with a red-hot Fire-ſhovel: Serve it up for a dainty Diſh, either hot or cold.

A Cream-tart.

PUT in a Stew-pan two Spoonfuls of fine Flour, with the Yolks of ſix Eggs, reſerving the White of them. Mix your Flour in a Quart of Milk, and ſeaſon it with Sugar and a Stick of Cinnamon; keep it ſtirring with a Ladle, and put in a good Lump of Butter. Your Cream being half done, put in ſome green Lemon grated, ſome preſerved Lemon-peel ſhred ſmall, with ſome bitter Almond-biſkets, and let the Whole be thoroughly done. When ready, let it be cold; then put an Abbeſs of Puff-paſte in a Baking-pan with a Border of Paſte, and put your Cream over it; mix it with ſome Orange-flower Water and the White of Eggs beaten up to Snow: Take Care not to over-fill your Cuſtard, and let it be done either in the Oven or under the Cover of a Baking-pan, with Fire under and over. When ready and glazed with Sugar, by Means of a red-hot Fire-ſhovel, ſerve it up hot for a dainty Diſh.

CREAM-TARTS are made after the ſame Manner.

A Cream-cuſtard with a Veal-kidney.

TAKE the Kidney of a Loin of Veal ready roaſted, and mince it well. Get ſome Cream made as that before, which is called *Paſtry-Cream*, and mix it with the Kidney; ſeaſon the Whole with Sugar, preſerved Lemon-peel cut ſmall, ſome bitter Almond-biſkets, and the Whites of five or ſix Eggs beaten up to Snow. Then get ready an under and a ſide Cruſt in a Baking-pan, put over it your Ingredients, and let it be baked in the Oven. When done, ſtrew it with Sugar, and glaze it with a red-hot Fire-ſhovel. Then put it into its Diſh, and ſerve it up hot for a dainty Diſh.

TARTS with a Veal-Kidney are dreſſed after the ſame Manner.

A Marrow-pye.

TAKE Beef-marrow and let it be melted; mix the melted Marrow with Paſtry-Cream, ſtir it well, add a good deal of Sugar (if there is none in the Cream) a little preſerved Lemon-peel cut ſmall, ſome bitter Almond-biſkets, and a little Orange-flower Water, and mix with it the White of ſix Eggs beaten up to Snow; then put your Ingredients over an Abbeſs, with a ſide Cruſt ready made and ſpread in the Bottom of a Baking-pan. You may ſet off your Pye with what Ornaments you like; let it be baked immediately: Being done, ſtrew it with

with Sugar, glaze it with a red-hot Fire-ſhovel, put it in its Diſh, and ſerve it up hot for a dainty Diſh.

An Almond-Pye.

GET a Pound of ſweet Almonds ſkinned, pound them well, and moiſten them now and then with the White of Eggs. Beat up the White of eight Eggs to Snow, and mix four of their Yolks with *Savoy* Biſkets, raſped green Lemon-peel, preſerved Lemon-peel cut ſmall, and ſome criſped Orange-flower, or Orange-flower Water. This done, take your Almonds out of the Mortar, mix them with the aforeſaid Ingredients, ſugar it and ſweeten it moderately, add the beaten White of Eggs, put it over your Abbeſs, with a Border round, ready done with Puff-paſte in a Baking-pan, and let it be baked. The reſt being done, as ſaid about thoſe before, ſerve it up hot for a dainty Diſh.

A Spinage-pye.

GET ſome Spinage picked, waſhed, and ſcalded; put it into cold Water, take it out and ſqueeſe out the Water. Mince all this and put it over the Fire in a Stew-pan, with a good Lump of Butter, ſome Sugar, and preſerved Lemon-peel cut ſmall. Moiſten them with Cream, or Milk, let it be reliſhing and cold, and put it in a Baking-pan over Puff-paſte, as ſaid in the foregoing Article; let it be baked preſently, put it in its Diſh, ſugar it and glaze it with a red-hot Fire-ſhovel, and ſerve it up hot for a dainty Diſh.

A Piſtacho-tart.

GET a Pound of Piſtachoes ſcalded, pound them and do them, as directed to be done with the Almond-pye. Take three or four *Savoy* Biſkets, moiſten them a little with Cream, or Milk, and let them be handled like Paſte. Then mix them with the ſame Things preſcribed in the Article of Almond-pye; doing the reſt, as is explained in the ſaid Article.

Another Piſtacho-tart.

YOUR Piſtachoes being ſcalded and pounded, mix them with ſome Paſtry-cream; ſtrew over them Sugar, raſped green Lemon-peel, and preſerved Lemon-peel cut ſmall; add the White of ſix Eggs beaten up to Snow; do the reſt, as before.

THE above two Compoſitions, with Piſtachoes, are to be made Uſe of with Tarts, and in the following Paſtry.

To make a Sort of Cakes, called in French, Gateaux de Nioffée, Nioffée *Cakes.*

MAKE with Puff-paſte thin round Bits, the Circumference of the Foot of a Wine-glaſs, cut half of them into ſeveral Sorts of Forms, and add ſome of the Ingredients of Piſtachoes, *viz.* to each Cake a Bit of one Sort and a Bit of the other.

IF you have a Mind to make a Sort of Tarts, called *Feuillantines*, roll out as many Bits of Paſte as you want, and cut the half of each Bit into divers Sorts of Forms, putting Cream of Piſtachoes over thoſe that are not cut. Then put over the other, cut out in Faſhion, the Cream, each Feuillantine having the Shape of a Creſcent, and faſhion them farther with the Point of your Knife. As for the Tarts, called

Geneiſes,

Genoiſes, roll ſome fine Paſte for ſhort Cruſt. This Paſte being rolled in Length very thin, put upon it, in its whole Length, a Row of ſome Bits of Piſtacho-cream the Bigneſs of a Button, on one Side only; then lay the other Part of the Paſte over the ſaid Bits, and ſhape your Genoiſes. This done, cut them ſmooth with a Jagging-iron, and raiſe an Edge round; then let them be fried.

THE aforeſaid Paſtry being done, ſtrew it with Sugar, and glaze it with a red-hot Fire-ſhovel. Uſe theſe Tarts, or Cakes, to garniſh large dainty Diſhes. Obſerve that the aforeſaid Cakes and Feuillantines are only baked.

A Chocolate-tart.

PUT two Spoonfuls of fine Flour in a Stew-pan, with the Yolks of ſix Eggs, reſerve their White, and mix theſe with ſome Milk; add a Quarter of a Pound of raſped Chocolate with a Stick of Cinnamon, ſome Sugar, a little Salt, and ſome raſped green Lemon-peel, and let them be a little While over the Fire. After which, put in a little preſerved Lemon-peel cut ſmall, and, having taſted whether it has a fine Flavour, let it cool. When cold, mix this with the reſerved White of Eggs, beat up to Snow; doing the reſt as directed in the other Articles.

THIS Compoſition, as alſo the Marmelade made either with Apples or with Apricocks, may be uſed with *Tarts*, *Feuillantines*, *Genoiſes*, *Cakes*, &c.

A Cinnamon-tart.

PUT in a Stew-pan two Spoonfuls of fine Flour with the Yolks of ſix Eggs, and mix it with Cream, or Milk; put in ſome pounded Cinnamon, which Powder muſt be predominant; ſweeten it with Sugar, and add a little Salt, raſped green Lemon-peel, and ſome preſerved Lemon-peel, cut ſmall. Put all theſe a little over the Fire, and, being done, put in ſome bitter Almond-biskets pounded, with a little Orange-flower Water. It being cold, mix it with the White of Eggs beat up to Snow, and put in your Cream: Put in a Baking-pan an Abbeſs of ſhort Cruſt; make a Border round, pour in it your Cream, and bake it; being baked, ſugar it, glaze it with a red-hot Fire-ſhovel, diſh it up, and ſerve it up hot.

THIS Mixture is likewiſe very proper for all Sorts of ſmall Paſtry-works, and to ſtuff Cakes with.

A Tart in Buſqueres, Slips of Paſte.

ROLL ſome fine Puff-paſte, cut it ſquare, fill it with Sweet-meat, and ſquare your Lid after the ſame Manner with Flowers, and Ornaments upon it; or, inſtead of the Lid, lay over ſmall Slips of Paſte placed croſsways, as uſually done over other Tarts either great or ſmall. Make your Buſqueres, which are Slips of Paſte, in Proportion to your Tart: Place eight or ten of them in your Diſh, and make them ſtick to it with Caramel.

LET your Tart be baked, the Diſh being put on a Tin-plate. When done, ſerve it up, garniſhed on the Top with preſerved Orange, or other dry Sweet-meats. You may alſo make your Buſqueres with the ſame Paſte as the Croquante is made of; the Upper and Under-cruſt of the ſame Paſte, filled with any Sweet-meat; let your Buſqueres be well glazed.

A Tart,

A Tart, en Colonade, *in the Form of a round Pillar.*

THIS Tart is either made with Paſte for a Croquante, or with Puff-paſte. Make an under-cruſt in what Shape you pleaſe, and make in Paſte ſeveral SS, or Dolphins, which you bake ſeparately upon a tin Plate. Your Under-cruſt being hardened, dip the ſaid SS, or Dolphins, in Syrup, to place them over your Cruſt, and put upon your Under-cruſt all Sorts of Sweet-meat or Currant-jelly; adorn it, as you pleaſe, and ſerve it up as a dainty Diſh.

Puff Cakes.

MAKE ſome fine Puff-paſte, roll it as thin as a Crown-piece, take a Diſh of the Bigneſs of the Cake you deſign to make, and place the ſame over your Paſte, which cut round. Being thus cut, put it on a Sheet of Paper, or upon a tin Plate; then make another round Piece of Paſte in the ſame Manner, cutting in it what Figures you pleaſe. Fill the firſt Abbeſs either with a Marmelade of Aprieocks, or Apples, or with a Cream of Piſtachoes, and cover it with your Abbeſs cut out into Figures. Then bake your Cake, and, being done, ſtrew ſome fine Sugar over it, and glaze it with a red-hot Fire-ſhovel. Put it in its Diſh, and ſerve it up, either hot or cold, for a dainty Diſh; if it is filled with Cream, ſerve it up always hot.

A Cake of Mille Feuilles, *a thouſand Leaves.*

IN order to make this Cake, get four or five Pounds of fine Flour, and make a good Puff-paſte; that being done, roll it as thin as a Half-crown Piece. Then put over it a Diſh of the Bigneſs of the Cake you deſign to make, cut your Paſte round it, and put this Piece of Paſte, ſo cut round, upon a Sheet of Paper. Cut out, in the ſame Manner, ſeven or eight Abbeſſes more, cutting one of them into ſeveral Figures, to be placed on the Top of your Cake. This being done, let them be baked ſeparately; then glaze the Abbeſs cut out into Figures, and make your Cake as follows: Put over one of theſe Abbeſſes a Laying of Aprieock Marmelade; then over this another Abbeſs with a Laying of Jelly of Currants; again, another Abbeſs over the laſt with Jelly of Gooſeberries. Continue, after the ſame Manner, to place the reſt of your Abbeſſes, putting between them your ſeveral Layings of preſerved Raſberries, Apple-jelly, &c. placing on the Top your figured and glazed Abbeſs, ſo that the reſt may not be ſeen; to which Purpoſe, your Cake muſt be glazed with a white Glaze, a green Glaze, and a Cocheneal-colour Glaze, to hinder our perceiving that there is more than one Abbeſs. Make the Glaze thus, *viz.* Beat together in an earthen Veſſel, with a wooden Spoon, about a Pound of Powder-ſugar, the White of two Eggs, and the Juice of half a Lemon. If this Mixture proves to be too thin, put ſome more Sugar in it; then divide this Compoſition into three Parts; in the firſt, put nothing, but leave it white as it is; in the ſecond, put a little Cocheneal, to make it red; and the third green, with ſome Juice of Spinage. Glaze your Cake from Top to Bottom, firſt, with a Streak of your white Compoſition, then with a Streak of the red, and afterwards with a Streak of the Green; following the ſame Order, till your Cake is intirely glazed. Then, to dry your Icing, put

your

your Cake, for a little While, in a warm Oven, or before the Fire, turning it round now and then. Your Cake being as it ſhould be, lay it in its Diſh, and ſerve it up for a dainty Diſh. It may be made as ſmall, or as large, as you pleaſe.

A Cake with Bacon.

ORDER and cut your Puff-paſte, as in the preceding Article. Cover one of your Abbeſſes with Bacon pounded, or melted, together with ſome middling Bacon more than half boiled, and cut into flat Pieces of the Bigneſs of a Thumb; make a Border round it. Then put over this ſuch another Abbeſs, and put upon it the ſame Bacon, as before; then put over it a third Abbeſs, after the ſame Manner as the former; rub the Top of it with a beaten Egg, and ſtick ſome Bits of middling Bacon in it, about the Length of half a Finger, and of the ſame Thickneſs. Before you blanch your Bacon, uſe it; and, having ſtuck your Cake with as many Bits of Bacon as poſſible, without their touching one another, put it in the Oven. When baked, lay it in its Diſh, and ſerve it up hot for a dainty Diſh.

A Cake, called Puis d'Amour, *the Well of Love.*

MAKE a Puff-paſte, roll it into the Thickneſs of a Crown-piece, and put it round a Diſh, as before; put this firſt Abbeſs upon a tin Plate; then take another Diſh a Thumb's Breadth ſmaller than the firſt, and cut round it a ſecond Abbeſs; cut, out of the Middle of it, a Piece of ſix Inches in Circumference, more or leſs, according to the Bigneſs of your Cake. This being done, put this laſt Abbeſs over the firſt, and make with ſome of the ſame Paſte four SS, the Bigneſs you think fit, at leaſt four Inches long. Let all be dried in the Oven; then ſtrew ſome Sugar over your Cake, and glaze it with a red-hot Fire-ſhovel. The four SS muſt be glazed all over. Make with Paſte a little Chain of the Length of four or five Thumbs, like the Chain of a Well, which muſt be baked, and glazed like the reſt. Make likewiſe five ſmall Cakes of the Bigneſs of a Fiſt, with a Paſte, commonly uſed for a Sort of Cake called in *French*, *Petit Choux gros*. Theſe five ſmall Cakes are to be made in Imitation of Pales; and, when baked, are to be filled up with Currant jelly, or Marmelade of Apricocks, ſplitting a Corner of them without parting them. Then rub theſe ſmall Cakes with melted Butter, ſtrew them with Sugar, and glaze them with a red-hot Fire-ſhovel. The Whole being ready, diſh up your Cake, and fill up the Middle of it with ſome Jelly of Currants, or Marmelade of Apricocks. Then warm ſome Caramel in a Stew-pan, in which dip both Ends of your SS, placing them upright croſs-ways on your *Puis d'Amour*; ſo that one End of each may touch the Top of the other. This done, dip likewiſe in your Caramel the End of your Chain, laying the ſame over the Top of your SS, ſo that it may imitate the Nature of a Chain and Pale of a Well. After this, put one of your little Cakes in the Middle of the Top of your Well, and the other four between the Intervals of your SS, and ſerve it up for a dainty Diſh. You may make it as large or as little, as you pleaſe.

Smal

Small Cakes of Puis d'Amour, *the Well of Love.*

ROLL your Puff-paſte of the ſame Thickneſs as that before, cut it in Abbeſſes of the Bigneſs of the Top of a Wine-glaſs, with a dented Jagging-iron, and place them upon a tin Plate. Then make as many more Abbeſſes, about the ſixth Part ſmaller than the former; cut, out of the Middle, a round Piece of the Breadth of a Six-pence, more or leſs, according to the Bigneſs of the *Puis d'Amour* you deſign to make; then put theſe Abbeſſes over the firſt, keeping the ſmall round Pieces cut off to be baked with the reſt; when done, ſweeten them with Sugar; glaze it with a red-hot Fire-ſhovel. Then pour in ſome Jelly of Currants, or Marmelade of Apricots, cloſe them with the ſmall round Pieces cut out, diſh up your Cakes, and ſerve them up for a dainty Diſh.

A Cake rolled up in the Form of a Snail.

GET ſome Puff-paſte and Cream made after the ſame Manner, as in the Article of Cream-tarts or Franchipane; you may make it either white or green. Spread your Paſte the Length of one or two Yards, of the Breadth of four or ſix Fingers, and about the Thickneſs of two Crown-pieces. Put your Cream in the Middle the whole Length of it, cloſe your Paſte ſo as that the Cream may not run out, and make it in the Shape of a large Sauſage. This being done, put it on Paper well buttered, turning it round to imitate the Form of a Snail, and rub it with beaten Eggs. Put it in the Oven, make a Border of buttered Paper round it, and bake it. When baked, ſtrew over it ſome fine pounded Sugar, glaze it with a red-hot Fire-ſhovel, diſh it up, and ſerve it for a dainty Diſh.

A Cake called Feuillantine, *made of Puff-Paſte.*

FOR this Cake uſe the ſame Sort of Cream as in the foregoing Article. Make an Abbeſs over a Sheet of Paper, and put your Cream in it to make it finer; make round it an ornamental Border of the ſame Paſte, and the ſame Ornaments on the Top. This being done, rub it with beaten Eggs, and put it in the Oven. When baked, glaze it with Sugar through a red-hot Fire-ſhovel, and ſerve it up, either hot or cold, for a dainty Diſh.

An Almond-cake.

TO make ſuch a Cake of a moderate Size, take a Pound of ſweet Almonds with about thirty bitter ones ſcalded, and pound them well; put now and then ſome White of Eggs. When pounded, put it in a Veſſel; add three Quarters of a Pound of powdered Sugar with a little Orange-flower-water, three Eggs, and ſome raſped green Lemon-peel. Then beat all together; put in now and then ſome Yolks of Eggs. When they are well beaten, and begin to look white, having already put into it a Dozen of Yolks of Eggs, beat up the White of them, whilſt at the ſame Time you have another Perſon to pound your Compoſition, leſt the Almonds ſettle in the Bottom. The White of your Eggs being well beaten, mix it with the ſaid Compoſition, and put it in a tin Patty-pan well rubbed with Butter. Now put it in a moderate warm Oven, and let it bake, during three

Quarters of an Hour, but let it not bake too quick underneath; let it be of a good Colour. When done, turn it upside down, and serve it for a dainty Dish.

SMALL Cakes are made with the same Paste, taking only smaller Patty-pans.

A Sort of Cake called Bonnet de Turquie, *a* Turk's Cap.

TO make this Cake, you must get a Mould called, in *French*, *Bonnet de Turquie en Cotes de Melon*; that is, *A* Turk's *Cap in Slices of Melon.* It is made either with the same Paste as the *Savoy* Cakes, or with the Almond-paste above-mentioned, or else with that used for a Croquante, which you put in your Mould or Patty-pan; to have the true Print thereof, prick it with the Point of a Knife. You may make your Paste finer, and even make your Abbess with a white March-pane Paste, made with sweet Almonds well pounded, together with a few bitter ones, to give it a better Flavour. Your Almonds being well pounded, put them over the Fire in a Stew-pan, with a Handful of powdered Sugar, and keep it stirring. Being done enough, make with it an Abbess like that for a Croquante; put it in your Patty-pan, and bake it to a fine Colour. Your *Bonnet de Turquie* being baked, rub the Sides of it with Sweet-meat, and strew over this some small Sugar-plums of divers Colours, making one Side of one Colour, and the other of another; serve it up hot over a Bottom furnished with Sweet-meat, like the Bottom of a Croquante.

A crackling Cake in the Shape of a Crown.

THIS is generally made with Paste for a Croquante, with which make some Slips, and put them into a Stew-pan, imitating, as much as possible, the Form of a Crown, either Imperial or any other; colour it, and set it to bake. When baked, rub it with Sweet-meats of divers Colours, and strew over this small coloured Sugar-plums, as before. Serve it up over a Bottom like that of a Croquante, with Sweet-meats of divers Colours garnished, provided it be broke through, and looks like a Crown.

A crackling and glazed Cake, in French, Croquante Vitrée.

TO make this, your Paste need not be so very fine; make it thus, *viz.* To two Ounces of Sugar take six Ounces of fine Flour, at least, and a little Orange-flower water, but no Eggs, because they would make your Paste too dry; moisten it with Water, and mind that it be neither too soft nor too hard: Then rub a Stew-pan with Butter, and put in it an Abbess of your Paste, cut out into divers Figures. When ready to be baked, strew some Sugar over it. Then put it in the Oven, where turn it now and then, and keep a dry Piece of Wood flaming in the Oven, to give your Cake a fine Colour. When baked to your Liking, let it be cold before you take it out; being cold, put your Pan a little over a Stove, to loosen your Cake. As for the Bottom, make it in what Shape you please, with a Paste made with Almonds, as in the March-pane Paste. When you are ready to serve up this Cake, put in the Bottom some Sweet-meats of divers Colours.

Colours, or ſome Jelly of Currants; ſerve it up, with its Lid, for a dainty Diſh.

A Cake called Croquante de Feuilletage, *a crackling Cake made of Puff-paſte.*

MAKE an Abbeſs of Puff-paſte, put it in the Bottom of a Stew-pan, or of a Baking-pan, and cut it into what Shape you pleaſe. Let it be half-baked, then ſugar it, and particularly the Slits of the Puff. Put it into the Oven again, do not let it be out of your Sight, let it glaze well, take it out, let it be half cold, take it off without Breaking, make another Abbeſs with ſome of the ſame Puff-paſte, of the ſame Bigneſs as the other, and let it be baked: Then diſh it up, rub it with Jelly of Currants, or other Sweet-meats, put over it your glazed Abbeſs, and ſerve it up for a dainty Diſh.

A Savoy *Cake.*

PUT in ſome Eggs into one Scale, and ſome powdered Sugar into the other, both of the ſame Weight; take the Sugar out of the one, and leave Half of your Eggs in the other; weigh fine Flour of the Weight of half your Eggs. Then part the White from the Yolks of Eggs, and beat up the White to Snow; put in ſome Yolks, beat it together, put your Sugar into it, and a Moment after your Flour; add raſp'd green Lemon-peel, and Leaves of criſped Orange-flower cut ſmall; then take a tin Patty-pan, or a Stew-pan, or a *Bonnet de Turquie* rubbed with Butter, and put in your Mixture, putting over it Slices of criſped Almonds and Piſtachoes not colour'd, with preſerved Lemon-peel cut ſmall; put it immediately into an Oven moderately hot, and let it bake about an Hour and a half. Your Cake being baked, take it out of the tin Patty-pan; when it is well coloured, ſerve it up, or glaze it like the Cake of *Mille Feuilles*, or elſe rub it with Syrup, and ſtrew it with coloured Sugar-plums; diſh it up, and ſerve it hot for a dainty Diſh. You may make them as ſmall as you pleaſe in ſmall Patty-pans.

Another Savoy *Cake.*

THIS Cake is made very near the ſame with a Biſket. For a middling Sort of Cake, take a Pound and a half of powdered Sugar, put it into a Veſſel, break thirty Yolks of Eggs, and keep the White. Add Almonds, or Almond-biskets, and Macaroons, bruiſed with green Lemon-peel, ſome preſerved Lemon cut ſmall, and a little Orange-flower Water. With the Yolks of Eggs aforeſaid, put in one after another, to thicken the Mixture; the White of your Eggs being beat up to Snow, and mixed with the reſt, add, by Degrees, a Pound and a Quarter of ſifted Flour. This done, rub a Tin-pan or a Stew-pan with Butter, put in it your Mixture and bake it in a middling Oven for an Hour and a Half. Being baked, glaze it to the Colour you like; ſee the Article of the Cake called *Mille Feuilles:* Or you may glaze it white, ſtrewed with ſmall coloured Sugar-plums; but, if it proves to be of a fine Colour, you may ſerve it up. Small ones are made with the ſame Paſte in little Moulds.

A Poupelain, a Sort of ſoft Cake.

PUT about two or three Glaſſes of Water in a Stew-pan over the Fire, with a Piece of Butter of the Bigneſs of an Egg, a Stick of Cinnamon,

namon, and a little Salt. When it boils, put in it, by Degrees, Flour enough to make it pretty thick, and keep it ſtirring a While; then take it off from the Fire, and let it cool a little; then put it in a clean Stew-pan, and break in ſome Eggs one after another. Do not make your Paſte too thin, add a little green Lemon-peel raſped, rub a Sheet of Paper with Butter, and lay over it your Paſte two Fingers wide; of which form your Poupelain, and put Paper round it, to hold it up. Put it in a moderate Oven, which open as little as poſſible. Your Cake being baked, draw it, open it in the Middle, take out the Paſte, rub it with melted Butter, ſugar it, and glaze it with a red-hot Fire-ſhovel, or in the Oven. Then put in it a thin Laying of Jelly of Currants, or of another Sweet-meat, with ſome preſerved Lemon-peel cut in ſmall thin Bits. Cover your Poupelain with the other Half, rub it with melted Butter (ſome ſugar it) glaze it with a red-hot Fire-ſhovel, diſh it up, and ſerve it hot for a dainty Diſh. You may make it as large, or as ſmall, as you pleaſe; you may likewiſe bake it in a Stew-pan, rubbed with Butter, or elſe in a *Bonnet de Turquie*. This Sort of Fritters ſerves alſo to make Fritters, called *Pets*, &c.

A Quail-pye.

YOUR Quails being picked and drawn, take out their Gall, and put their Livers on a Dreſſer with ſome Muſhrooms, a little Ham, a little Bacon, ſome Chibbol and ſome Parſley cut ſmall, ſeaſoning the Whole with Pepper, Salt, and ſweet Herbs; having minced and pounded it, ſtuff your Quails with it; then put in a Baking-pan an Abbeſs with a ſhort Cruſt, neither too thick nor too thin, and make in it a Laying of Bacon ſcraped, minced, or pounded; place in it your Quails with Bits of Sweet-breads, Cocks-combs, and Muſhrooms; ſeaſon it, and put in the Middle a Bunch, and ſome Butter on the Top; cover it with Slices of Veal and Bacon, lay over it an Abbeſs of the ſame Paſte, make round it what Ornaments you pleaſe, and rub it with beaten Eggs; when baked and diſhed up, take out the Slices of Veal and Bacon with the Fat, pour in it ſome Eſſence of Ham, let your Pye be reliſhing, and ſerve it up hot for a firſt Courſe.

A Pye, with a Sort of Stuffing, called Godiveau, *made of Mince-meat.*

MINCE a Bit of Veal, with the Breaſts of a Capon and Partridge, and as much Beef-ſewet as Meat; ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, and Parſley, all chopped ſmall; lay an Abbeſs, made with a ſhort Cruſt, in a Baking-pan; place over it ſome Sweet-breads, Cocks-combs, Muſhrooms, and Force-meat Balls, and put Slices of Bacon and ſome Butter over the Whole; cover your Pye with the ſame Paſte, rub it with the Yolk of an Egg, and ſend it to the Oven. When baked, take out the Bacon and the Fat, put ſome Cullis of Veal and Ham in it, and, it being reliſhed, ſerve it hot. You may put in ſome Artichoke-bottoms and Tops of Aſparagus, when the Seaſon permits.

A Woodcock-pye.

YOUR Woodcocks being picked and drawn, lard them with ſmall Bacon

Bacon ſeaſoned; take off the Legs and Wings, cut the Carcaſſes in two, and pound the Guts with ſcraped Bacon, Truffles cut ſmall, Parſley, and Chibbol; make an Abbeſs the Bigneſs of your Pye; cover it over with a Laying of your pounded Mixture, place the Wings and Legs over it, ſeaſon it with Salt, Pepper, ſweet Herbs, and fine Spice, and lay over all Slices of Bacon with ſome Butter; cover your Pye with an Abbeſs, rub it with Eggs, and ſend it to the Oven. Now make a Cullis thus, *viz.* Take a Pound of a Fillet of Veal, ſome Slices of Ham, an Onion cut into two, and ſome Carrets cut into Bits; put theſe in a Stew-pan over the Fire, cover it, and let it ſweat. When it begins to ſtick, put to it a Lump of Butter with a Duſt of Flour; keep it ſtirring; moiſten it with half Broth and half Gravy; ſeaſon it with a whole Chibbol, ſweet Herbs, and Muſhrooms, and put a Glaſs of white Wine into it, with ſome of your uſual Cullis. Whilſt it is ſtewing ſlowly, pound the Carcaſſes and the Heads of your Woodcocks. When pounded, put it in your Cullis, let it be reliſhing, ſtrain it off, and keep it hot. Your Pye being baked, take it out, diſh it up, take out the Slices of Bacon and the Fat, put in it your Cullis with Lemon juice, and ſerve it up hot.

A PYE with Snipes is made the ſame Way, only you cut them in two, or leave them whole.

A Partridge-pye.

YOUR Partridges being done, truſſed, and blanched, cut off the Wings and the Legs; pound the Livers with ſome Bacon; lay an Abbeſs in a Baking-pan, put over the ſame pounded Bacon and Livers; upon this, place your Wings and Legs, with ſome Sweet-breads cut into Bits, Muſhrooms, and Truffles; ſeaſon it with Pepper, Salt, ſweet Herbs, and fine Spice; cover it with Slices of Ham, and Veal, and Bacon; at laſt, cover your Pye with an Abbeſs, rub it with Eggs, and let it be done in the Oven, or under a Cover. Then make a Cullis thus, *viz.* Take ſome Slices of Veal and Ham, with Onions and Carrots, cut into Bits; let it ſweat over a Stove; when it begins to ſtick, moiſten it with half Gravy and half Broth; ſeaſon it with Muſhrooms, Truffles, a Sprig of ſweet Baſil, and Rocamboles; put in it a couple of Glaſſes of Champaign, and thicken it with a Ladle of your uſual Cullis. Pound the Carcaſſes of your Partridges, take out the Meat of your Cullis, let it be of a good Taſte, put in it the pounded Carcaſſes, ſtrain it off, and keep it hot. When your Pye is baked, open it, take out the Veal, Ham, and Fat, diſh it up, put in it your Cullis, and ſerve it up hot for a firſt Courſe.

A Lark-pye.

PICK, draw, and truſs your Larks; pound the Guts with ſome Bacon, ſeaſon them with Pepper, Salt, ſweet Herbs, fine Spice, Muſhrooms, Truffles, and a little Sage, and with theſe ſtuff your Larks. Lay an Abbeſs made with a ſhort Cruſt in a Baking-pan; put over the ſame ſome pounded Bacon and Beef-ſewet; place your Larks in it, ſeaſon it with Pepper, Salt, ſweet Herbs, and fine Spice, and lay ſome Slices of Bacon with Butter over it; cover it with an Abbeſs, rub it with Eggs, and ſend it to the Oven, or let it be done under a Cover. When baked, open it, take out the Bacon and the Fat, diſh it up, put in it ſome of your uſual Cullis or Eſſence of Ham, and ſerve it up hot.

A Rabbit-pye.

YOUR Rabbits being ſkinned and drawn, cut them into eight Pieces, and mince the Liver with ſcraped Bacon, Parſley, Chibbols, Shalots, Pepper, Salt, ſweet Herbs, and fine Spices; lay in a Baking-pan an Abbeſs made with a ſhort Cruſt, put over it the pounded Liver, and place in it your Rabbits with Muſhrooms and Truffles; ſeaſon it with Pepper, Salt, ſweet Herbs, and fine Spice; lay Slices of Bacon with Butter over it, cover it with an Abbeſs, rub it with Eggs, and let it be baked about three Hours; then open it, take out the Bacon and the Fat, put in it ſome Eſſence of Ham, or Cullis of Rabbits, diſh it up, and ſerve it hot for a Courſe.

A Pye with Slices of Hares or Leverets.

YOUR Hares being ſkinned and drawn, cut the Fleſh of their Back into Slices and mince their Livers with ſcraped Bacon, Parſley, Chibbols, Shalots, Muſhrooms, Truffles, Pepper, Salt, ſweet Herbs, and fine Spice; lay an Abbeſs made with a ſhort Cruſt in a Baking-pan, put in the pounded Livers, then your Slices, and laſtly, ſome Butter and Slices of Veal, Ham, and Bacon; cover your Pye with Paſte, rub it with Eggs, and ſend it to the Oven. When baked, open it, take out the Fat and the Slices of Ham, Veal, and Bacon, diſh it up, put ſome Cullis or Eſſence of Ham into it, and ſerve it up hot for a Courſe.

A Squab-pye.

SCALD your Squabs, draw and truſs them as for Stewing, and blanch them; mince ſome Bacon and Beef-ſewet, and pound it; lay in a Baking-pan an Abbeſs made with a ſhort Cruſt, put pounded Bacon and Beef-ſewet over it, and place your Squabs in it, with Sweet-breads, Muſhrooms, Artichoke-bottoms, and Truffles; ſeaſon it with Salt, Pepper, ſweet Herbs, and fine Spice; lay ſome Butter and Slices of Bacon over it, cover it with an Abbeſs, rub it with Butter, and let it bake about two Hours; then open it, take out the Bacon and Fat, diſh it up, put in it either an Eſſence of Ham, a white Cullis, a Craw-fiſh Cullis, or ſome beaten Eggs, and ſerve it up hot for a Courſe.

A Chicken-pye.

SINGE your Chickens, draw and truſs them as for Boiling, blanch them in boiling Water, and cut them out as for a Fricaſſee; lay in a Baking-pan an Abbeſs made with a ſhort Cruſt; put over it ſome Mince-meat or Godiveau, and your Chickens with Sweet-breads cut into Bits, Muſhrooms, and Truffles; ſeaſon it with Pepper, Salt, ſweet Herbs, and fine Spice, lay ſome Butter and Slices of Bacon over it, cover it with an Abbeſs, rub it with Eggs, and let it be baked about two Hours. When baked, open it, take out the Bacon and the Fat, diſh it up, put a white Cullis in it, an Eſſence of Ham, or ſome beaten Yolks of Eggs, and ſerve it up hot for a Courſe.

THE Pye with Pinions, Livers, and Hearts of Fowls is made the ſame Way.

A Sweet-bread Pye.

SOAK your Sweet-breads in freſh Water, and blanch them in boiling Water; cut ſome Bacon and Ham into Slices, ſeaſoned with Pepper, Salt, ſweet Herbs, and fine Spice; lard therewith your Sweet-breads;

breads; lay in a Baking-pan an Abbeſs of a ſhort Cruſt or ſome Puff-paſte; over which put ſome Mince-meat or Godiveau; place your Sweet-breads in it, with Muſhrooms, Truffles, and Cocks-combs, ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice; lay ſome Slices of Bacon with Butter over it, cover it with an Abbeſs, rub it with Eggs, and ſend it to the Oven. When baked, open it, take out the Bacon and the Fat, diſh it up, put in it an Eſſence of Ham, or a Craw-fiſh Cullis, and ſerve it up hot.

A PYE with fat Livers is done the ſame Way.

A Pye with Slices of Veal.

TAKE a Nut of Veal, cut it in Slices, beat them flat, and lard them with fine Bacon; ſtrew them with a Duſt of Flour, and blanch them in melted Bacon, or Hogs-lard; then take them out, and let them cool. Lay an Abbeſs of a ſhort Cruſt in a Baking-pan, with Mince-meat or Godiveau over it; place your Slices in it with ſome Muſhrooms; ſeaſon it with Pepper, Salt, a Crum of Garlic, and a Bunch of ſweet Herbs; lay Slices of Bacon with Butter over it, cover it with an Abbeſs, rub it with Eggs, and let it bake about three Hours; then open it, take out the Bacon and Fat, diſh it up, put in it ſome of your uſual Cullis or Eſſence of Ham, with Lemon juice, let it be reliſhing, and ſerve it up hot for a Courſe.

A Pye with Sheep's-tongues.

TAKE Sheep's-tongues half done in a Braiſe, or in a Seaſoning, pick them, and ſlit them in two; lay an Abbeſs in a Baking-pan, and put over it ſome Mince-meat or Godiveau; place over it a Laying of your Tongues, ſeaſoned with Pepper, Salt, ſweet Herbs, and fine Spice; then a ſecond Laying of your Tongues, ſeaſoned the ſame Way; lay over them Slices of Bacon with Butter, cover your Pye with an Abbeſs, rub it with Eggs, and let it bake about two Hours. When done, take it out, open it, take out the Slices of Bacon, diſh it up, put in it minced Sauce, and ſerve it up hot for a Courſe.

SEE the Manner of making this minced Sauce, in the Chapter of *Sauces* and *Culliſſes*.

A Pye with Neats-tongues.

A PYE with Neats-tongues, or Calves-tongues, is done as that before; but the Neats-tongues are cut into Slices, and the Calves-tongues into long Pieces.

A Pye with Chickens, or other Meat, in a Diſh.

PUT in the Bottom of a Diſh a Laying of Mince-meat or Godiveau, and make round it a Border with Puff-paſte; then place your Meat in it, ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, Muſhrooms, and Truffles; lay Slices of Bacon and Butter over it, cover it with an Abbeſs of Puff-paſte cut out into divers Figures, rub it with Eggs, and put it in the Oven; when baked, take it out, open it, take off the Slices of Bacon and the Fat, put in it ſome Cullis, let it be reliſhing, cover it again, and ſerve it up hot for a Courſe.

A Pye a l'Eſcuille.

THIS Pye is made with Chickens, or other Meat, as the Pyes before-mentioned; but you cover it with an Abbeſs of Paſte, made

the *Spaniſh* Way. See the Way of making it in the Article of *Patty-pattees*; do not rub it with Eggs, but with melted Hog's-lard; when baked, put in it, through a Funnel, what Sauce you pleaſe, and ſerve it up hot for a Courſe.

Puff-paſte with Beef-ſewet.

CHOP ſome freſh Beef-ſewet, melt it, but do not let it be brown; ſtrain it off, put in freſh Water, and pound it; make your Paſte with it, as you do with Butter. This Puff-paſte ſerves in hot Countries, when they cannot eaſily get Butter; it is uſed with the ſame Sort of Paſtry-work, as that made with Butter. This Sort of Paſtry muſt be ſerved up hot, that it may be found as good as that made with Butter.

YOU may make a Paſte for a ſhort Cruſt with Beef-ſewet, melted and pounded as before; it is uſed with Pyes ſerved up either hot or cold, and is likewiſe good to moiſten the Inſide of Pyes.

Puff-paſte with Oil.

TAKE ſome Beef-ſewet, melt it, ſtrain it off, put it in freſh Water a little While; then take it out, ſqueeſe it, and pound it with a little Oil; when mixed, put more Oil into it, and pound it again; do the ſame, till your Beef-ſewet be as ſoft as Butter. This done, put ſome Flour on a Dreſſer, make a Hollow in the Middle, put a little Salt into it, with a couple of Eggs and a Glaſs of Oil, mix it with freſh Water, and let your Paſte be as ſoft as your Beef-ſewet and Oil pounded together; keep it a little While, then roll it, put as much Beef and Oil as Paſte over it, double your Paſte, roll it, and double it again five Times. This Sort of Paſte is proper in Countries where Butter is ſcarce. You may uſe it with all Sorts of Paſtry, provided you ſerve it up hot; you may take Hog's-lard, inſtead of Beef-ſewet.

Another Sort of Puff-paſte with Oil.

PUT about three Pounds of Flour on a Dreſſer, make a Hole in the Middle, put in it two Eggs with a Glaſs of Oil, mix it with freſh Water, and let it ſtand; then roll your Paſte very thin, and put over it ſome Oil, but very little at a Time; repeat this about ſix Times, putting in it about two Pounds of Oil. This Paſte ſerves for all Sorts of Pyes.

Pye with Oil, the Provenſal *Way.*

MAKE a Puff paſte with Oil, as the laſt, putting in it Anchovies cut ſmall and pounded, when you mix the Flour; then lay in a Baking-pan your Paſte, the Thickneſs of a Crown-piece, and put round it a Slip the Breadth of a Thumb. Take Anchovies clean, bone them, cut them into two, and put them round your Abbeſs at a Diſtance from each other; do the ſame, till your Abbeſs be full; cut ſome Paſte into ſquare Slices of the Breadth of a Thumb, and of the Thickneſs of a Shilling, and put theſe over each Anchovy; then colour your Pye with Eggs, and ſend it to the Oven; let it be of a good Colour, but not too dry. When baked, diſh it up, and ſerve it, either hot or cold, for a dainty Diſh.

A Carp-

A Carp-pye.

TAKE ſome Carps, ſcale and waſh them; take off the Fleſh of one, put it on a Dreſſer, mince it with Crums of Bread boiled in Milk, and a Lump of Butter, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spice, and Muſhrooms; lay in a Baking-pan an Abbeſs of the Paſte for a ſhort Cruſt, and put in it your minced Carp; gut your Carps, ſplit them into two, cut each Half into three Parts, put them over your Stuffing, with Muſhrooms and a Bunch of ſweet Herbs, ſeaſon it with Pepper, Salt, and ſweet Herbs, lay ſome Butter over it, cover it with an Abbeſs, colour it with Eggs, and ſend it to the Oven; when baked, take it out, open it, take off the Fat, diſh it up, put in it a Ragout of ſoft Roes of Carps, or a Craw-fiſh Cullis, and ſerve it up hot for a Courſe.

A Pike-pye.

THIS Pye is made the ſame Way.

A Tench-pye.

SCALD, gut, and waſh your Tenches, and cut them into Pieces; lay an Abbeſs for a ſhort Cruſt in a Baking-pan, put ſome Carp's Stuffing in the Bottom, and put in your Tenches with Muſhrooms and Artichoke-bottoms; ſeaſon it with Pepper, Salt, and fine Spice; lay ſome Butter over it, cover it with Paſte, colour it with Eggs, and ſend it to the Oven; when baked, take it out, open it, take off the Fat, diſh it up, put in it a white Ragout of ſoft Roes of Carps, or a Craw-fiſh Cullis, or other Cullis, and ſerve it up hot for a Courſe.

An Eel-pye.

SKIN, gut, and waſh your Eels, bone them on the Back and Breaſt, cut them into Pieces, blanch them, and put them in freſh Water; lay ſome Paſte for a ſhort Cruſt in a Baking-pan, put in it a Carp-ſtuffing, place in it your Eels with Muſhrooms and dry Truffles, ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, Parſley, and Chibbol cut ſmall; lay ſome Butter over it, cover it with an Abbeſs, colour it with Eggs, and ſend it to the Oven; when baked, take it out, open it, take off the Fat, diſh it up, put in it ſome beaten Eggs, or Craw-fiſh Cullis, and ſerve it up hot for a Courſe.

A Trout-pye.

YOUR Trouts being cleaned, lard them with Eel, or with fine Bacon and Ham; lay in a Baking-pan an Abbeſs for a ſhort Cruſt, and put over it ſome Carp-ſtuffing, and your Trouts with Muſhrooms; ſeaſon it with Pepper, Salt, and a Bunch of ſweet Herbs, with ſome Butter over it, cover it with an Abbeſs, colour it with Eggs, and ſend it to the Oven; when baked, take it out, open it, take off the Fat, diſh it up, put in it a Craw-fiſh Cullis with Craw-fiſh Tails, or ſome Eſſence of Ham, and ſerve it up hot for a Courſe.

A Salmon-pye.

CUT your Salmon in Pieces, lay in a Baking-pan an Abbeſs of Paſte for a ſhort Cruſt, and put in it a Stuffing made with Carps, with your Pieces of Salmon over it; ſeaſon them with Pepper, Salt, ſweet Herbs, fine Spice, Muſhrooms cut into Slices, and Truffles, if you have

have any; lay ſome Butter over theſe, cover your Pye with an Abbeſs, colour it with Eggs, and ſend it to the Oven; when baked, open it, take off the Fat, diſh it up, put in it a Craw-fiſh Cullis, or other Cullis, or elſe an Eſſence of Ham, and Lemon-juice, and ſerve it up hot for a Courſe.

A Sturgeon-pye.

WASH your Sturgeon, cut it into ſquare Pieces of the Breadth of four Fingers, and lard them with Eel, or elſe with Bacon and Ham; lay an Abbeſs of Paſte for a ſhort Cruſt in a Baking-pan, and put in it a Stuffing made with the Fleſh of your Sturgeon, or with Carps; place over it your Pieces of Sturgeon with Muſhrooms and Truffles, if you have any; ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, the Juice of two Lemons, Chibbols, Shalots, and a couple of Rocamboles cut ſmall; lay ſome Butter over theſe, cover your Pye, ſet it off with Ornaments, colour it with Eggs, and let it be in the Oven for two Hours; when baked, open it, take off the Fat, diſh it up, put in it a Craw-fiſh Cullis, or minced Sauce, or an Eſſence of Ham, and ſerve it up hot for a Courſe.

A Pye with Barbels, or other Fiſh.

TAKE ſome Barbels, Turbots, or Soles, gut and waſh them, and cut them into Slices; mince ſome of their Fleſh with Butter, Muſhrooms, and Truffles, if you have any; ſeaſon theſe with Pepper, Salt, ſweet Herbs, and fine Spice; put in the Crums of a Loaf boiled in Milk, with a couple of Yolks of Eggs. Now lay in a Baking-pan an Abbeſs of Puff-paſte, put in your Stuffing, and place your Slices over it, with Slices of Muſhrooms and Truffles, if you have any; ſeaſon them with Pepper, Salt, ſweet Herbs, fine Spice, and a couple of Rocamboles cut ſmall; lay ſome Butter over them, cover your Pye with another Abbeſs, colour it with Eggs, and let it be in the Oven for an Hour; when baked, take it out, open it on the Top, take off the Fat, diſh it up, put in a Craw-fiſh Cullis or other Cullis, and ſerve it up hot for a Courſe.

A Smelt-pye.

SCALE, gut, and waſh your Smelts; put an Abbeſs in a Baking-pan, and lay over it ſome Butter ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms, Parſley, and Chibbols cut ſmall; then place in it your Fiſh, ſeaſon it with Pepper and Salt, and put the reſt of your Butter over it; cover your Pye with another Abbeſs, ſet it off with Ornaments, colour it with Eggs, and let it be baked moderately about an Hour; when baked, take it out, open it, take off the Fat, put in it a little Cullis of Craw-fiſh, or other Cullis, or ſome Eſſence of Ham, diſh it up, and ſerve it up hot for a Courſe.

A Pearch-pye.

SCALE, gut, and waſh your Pearches; cut off the Heads, the Ends of the Tails, and the Fins; lay in a Baking-pan an Abbeſs made with Paſte for a ſhort Cruſt, and put over it ſome Butter ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms, Parſley, and Chibbols cut ſmall; then place your Pearches in it, ſeaſon them with Pepper, Salt, and Muſhrooms cut into Slices, lay the reſt of your Butter over

over them, cover your Pye with another Abbefs, fet it off with Ornaments, colour it with Eggs, and fend it to the Oven; when baked, take it out, open it on the Top, take off the Fat, put a Ragout of Mufhrooms, or a Craw-fifh Cullis, or a white Ragout of Oyfters, and ferve it up hot for a Courfe.

PYES with Quavivers are made the fame Way.

A Pye with minced Carps.

SCALE, wafh, and fkin your Carps; mince their Flefh on a Dreffer, feafon them with Pepper, Salt, fweet Herbs, fine Spice, Mufhrooms, Parfley, and Chibbols cut fmall, add the Crum of a Loaf boiled in Milk, and mix thefe all together; put an Abbefs of Puff-paſte into a Baking-pan, put in it your minced Carps, with fome Butter over it, cover it with another Abbefs, adorn it, colour it with Eggs, and fend it to the Oven; when baked, take it out, open it on the Top, take off the Fat, put in it fome Cullis with Lemon-juice, and ferve it up hot for a Courfe.

You may make Pyes of all Sorts of Fifh, the fame Way.

A freſh Cod-pye.

PUT an Abbefs of fine Paſte in a Baking-pan, and put over it fome Butter, rolled in Flour, and feafoned with Parfley, Chibbols, Mufhrooms cut fmall, Pepper, Salt, fweet Herbs, fine Spice, and Shalots; put fome Pieces of freſh Cod over it, and feafon them with Pepper, Salt, Parfley cut fmall, Parfley-roots cut into Slices, and a little Mace; put fome Butter over thefe, cover your Pye with another Abbefs, adorn it, colour it with Eggs, and fend it to the Oven. Now make a Sauce thus, *viz.* Put a Lump of Butter in a Stew-pan over the Fire, with a Duſt of Flour, Salt, Pepper, Nutmeg, a couple of Anchovies cut fmall, and a Dafh of Vinegar; thicken your Sauce, and put in it fome blanched Oyfters. Your Pye being baked, take it out, open it, take off the Fat, let it be reliſhing, fqueefe a Lemon-juice into it, put your Sauce into it, and ferve it up hot for a Courfe.

A Pye of ſalt Cod.

TAKE fome falt Cod, unfalt it, and boil it; then put about a Pound of Butter into a Stew-pan, with a Duſt of Flour, Parfley, Chibbols, Shalots, Rocamboles cut fmall, and Nutmeg; take your Cod out of the Water, bone it, and cut it into Slices; put it into a Stew-pan with Cream, thicken your Sauce, put an Orange or a Lemon-juice into it, and let it be reliſhing and cold; put an Abbefs of Puff-paſte in a clean Stew-pan, put your Cod into it with a Lump of Butter over it, cover your Pye with another Abbefs, adorn it, colour it with Eggs, and fend it to the Oven. When baked, take it out, open it on the Top, put in it a white Sauce made with Butter, Parfley, and Chibbols cut fmall, ſtir it well to thicken it the better, cut the Cruſt taken off in Pieces, placed on the Top, and ferve it up hot for a Courfe. Pyes with dry Cod and Stock-fifh are made, the fame Way.

A Pye with ſoft Roes of Carps.

BLANCH your ſoft Roes, put them in cold Water, and take them out to drain; then lay an Abbefs of Puff-paſte in a Baking-pan, and put over it a Stuffing made with Carps, or other Fifh, or elſe Mince-meat;

meat; place your ſoft Roes over it with Muſhrooms and Truffles, ſeaſon them with Pepper, Salt, and a Bunch of ſweet Herbs, lay over them ſome Butter with Slices of Bacon, cover your Pye with another Abbeſs, adorn it, colour it with Eggs, and ſend it to the Oven; when baked, take it out, open it, take off the Fat with the Slices of Bacon, put in it a Ragout of Craw-fiſh Tails and Muſhrooms, and ſerve it up hot for a Courſe.

An Oyſter-pye.

BLANCH ſome large Oyſters in their own Liquor, put them in cold Water, and take them out to drain; lay an Abbeſs of fine Paſte in a Baking-pan, put over it a Lump of Butter, rolled in Flour, and ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, Parſley, Chibbols, and Muſhrooms cut ſmall; ſqueeſe your Oyſters, to take out their Liquor; put them in your Pye; lay over them more Butter rolled and ſeaſoned, as before; add to it Muſhrooms cut in Slices, and Truffles, if you have any; cover your Pye with another Abbeſs, adorn it, colour it with Eggs, and ſend it to the Oven; when baked, take it out, open it, take off the Fat, put in it a minced Sauce, and ſerve it up hot for a Courſe.

Another Oyſter-pye, the Dutch *Way.*

TAKE ſome large Oyſters; lay in your Baking-pan an Abbeſs of fine Paſte, and put over it ſome Butter with raſped Cruſts of Bread and Parſley cut ſmall; make over it a Laying of Oyſters, put more Butter with Cruſts and Parſley, as before, make a ſecond Laying of Oyſters, and do, as before; cover your Pye with another Abbeſs, colour it with Eggs, and ſend it to the Oven; when baked, diſh it up immediately, without taking off either the Upper-cruſt or the Fat; add only to it Lemon-juice, and ſerve it up hot for a Courſe.

A Muſcle-pye.

CLEAN the Muſcles, waſh them in ſeveral Waters, and put them in a Stew-pan over the Fire to open them; take them out dry, and make your Pye with them, as the Oyſter-pye before-mentioned.

An Egg-pye.

LET your Eggs be hard boiled, and cut them in Slices; make a Sauce like that mentioned in the Article of *Salt Cod-Pye*; put your Eggs into it, and let it be cold; do the reſt, as ſaid in the Article of *Cod-Pye*.

CHAP. XVIII.

Of Pyes either hot or cold, with Fiſh, Fowls, Butchers Meat, and Veniſon-paſty.

HOT FISH-PYES.

A Carp-pye.

SCALE and gut ſome Carps, lard them with ſome Bits of Eel well ſeaſoned, and form the Pye with the uſual Paſte, made as directed in the Chapter of *hot Fleſh-pyes*, which is proper enough for all Sorts of Fiſh-

Fish-Pyes; the Bottom and Sides of the Pye being made, put the Stuffing of a Carp, made as follows, in the Bottom: Take the Flesh of one or two Carps, Pikes, or Eels; but, if these three Sorts of Fish are mixed together, your Stuffing will be the more delicate; add some Bread-crum boiled in Milk, some Mushrooms, Truffles, if you have any, Parsley, Chibbols, and Shalots; the Whole being well minced together, put in some Butter, more or less, according to the Quantity of your Stuffing. When your Pye is made of Carp, about six Ounces of Butter will be sufficient. Season your Stuffing with Salt, Pepper, sweet Herbs, and all Sorts of Spices, and pound it with Yolks of Eggs; then put your Stuffing in the Bottom of your Pye, as before. You may make Use of this Stuffing for Patty-pattees, and for all Sorts of Pyes with Fish: When the Bottom of your Pye is covered with this Stuffing, place your larded Carps in it, with Mushrooms, Truffles, and Morells, if you have any; season the Whole with Salt, Pepper, sweet Herbs, and fine Spice. Then make a Laying of Butter, and cover it with some of the aforesaid Paste; finish the Pye, in setting it off with Ornaments, as Roses, Tulips, Flower-de-Lis's, *&c.* This being done, rub it with beaten Yolks of Eggs, and keep it in the Oven for two Hours; when baked, open it, take off the Fat, and put in it either some Cullis, or a minced Sauce, with the Juice of a Lemon, and serve it up hot. See the Way of making this Cullis in the Chapter of *Cullisses*, and that of making the minced Sauce, in the Chapter of *Sauces*.

A Pike-pye.

YOUR Pikes being ordered, as the Carps, cut them into Bits; but, if they are small, leave them whole, and lard them with Eels; proceed in every Thing, as directed in the Article of *Carps*, and use the same Cullis or Sauce. You may likewise put in your Pye a Ragout made with soft Roes of Carps, Artichoke-bottoms, and Mushrooms, or a good Ragout of Oysters; or you may use both these Ragouts for the Carp-pye.

YOU may likewise make this Pye with a white Sauce.

A hot Eel-pye.

YOUR Eels being skinned, cleaned, and cut into Bits, make your Pye, as before; cover the Bottom of it with a Sort of Fish-stuffing, called *Godiveau:* See the Chapter of *Stuffings*; and do the rest as the Carp-pye; when it is baked, put a small Ragout of Mushrooms into it with soft Roes, and the Juice of a Lemon, and serve it up hot. You may make the Ragout either with a white or a brown Sauce.

A hot Tench-pye.

YOUR Tenches being whitened in warm Water, and cleaned, cut them into Bits, which place in your Pye, covered in the Bottom with some Stuffing, as before; then put in some Mushrooms, Truffles, Parsley, Chibbols, and Shalots, with a good Lump of Butter; when your Pye is finished, put it in the Oven for an Hour and a Half; when baked, take off the Fat, and put in a good Fish Cullis, or a Ragout of soft Roes and Mushrooms, with a white or brown Sauce, and the Juice of a Lemon, and serve it up hot.

A hot

A hot Lamprey-pye.

YOUR Lampries being ordered, as the Tenches, put in the Bottoms of the Pyes ſome Bits of good Butter, and then your Lampries; ſeaſoning them, and proceeding, as directed for the Tench-pye; your Pye being made, put a ſweet, ſour, or Pepper-ſauce into it, and ſticking it with Lemon, ſerve it up.

A hot Eel-pout Pye.

ORDER your Eel-pouts, as the Tenches, and reſerve their Livers to make a Ragout with them, together with ſome ſoft Roes, to be put into your Pye; in the Bottom of which, put ſome good Butter dipp'd in fine Flour, with Muſhrooms, Truffles, Parſley, Chibbols, and Shalots; having ſeaſoned it, place your Eel-pouts in it, cover them Top and Bottom alike, and put ſome Butter over them; do the reſt, as directed for the Tench-pye; when baked, put in it the Ragout of Livers, ſoft Roes, and Craw-fiſh Tails, if you have any, and the Juice of a Lemon, and ſerve it up hot.

A hot Trout-pye.

YOUR Trouts being gutted and larded with Eels and Anchovies, cut off their Heads and the Ends of their Tails; ſtuff them with Stuffing made of ſome of the Fleſh, Muſhrooms, Truffles, Parſley, and Chibbols, the Whole ſeaſoned and minced together: Your Pye being prepared, put your Trouts in, with ſome freſh Butter both over and under them; bake it, more or leſs, according to the Bigneſs of your Trouts; when done, take off the Fat, put in a Ragout of Craw-fiſh, with the Juice of a Lemon, and ſerve it up hot.

A hot Roach-pye.

TAKE ſome Roaches, more or leſs, according to the Bigneſs of your Pye, gut them, reſerving their Livers, and cut off their Heads; Then make your Pye, and put ſome good Butter in the Bottom, or a Haſh made with two Roaches, ſome Truffles, Muſhrooms, Parſley, and Chibbols well ſeaſoned, and minced together; place your Roaches in it, put ſome Stuffing between them, and ſeaſon them; cover the Whole with freſh Butter, cloſe your Pye with Paſte, and let it bake about an Hour and a Half; then pound the Livers of your Roaches with an Anchovy, mix them with Cullis of Craw-fiſh, or other Cullis, and ſtrain the Whole through a Sieve; let it be high reliſhed, and keep it warm on hot Cinders; when the Pye is ready, take off the Fat, put in your Cullis, with the Juice of a Lemon, and ſerve it up hot for a Courſe.

A Pye with the Jowl of a Salmon.

TAKE a Jowl of Salmon, cleanſe and lard it with Eel and Anchovies; make your Pye oval, and with a Paſte not ſo fine as that before; put a Laying of freſh Butter in the Bottom, ſeaſon and place the Jowl over it, ſeaſon and cover it with the ſame Sort of Butter, and then with Paſte; let it bake for five Hours; but, when half done, take it out, put in it ſome Cullis of Fiſh and Anchovies through a Funnel; then put it in the Oven again, and, when done, ſerve it up either hot or cold: If you ſerve it up hot, put a Ragout of Craw-fiſh in it with the Juice of a Lemon.

A hot

A hot Pye with a Jowl of Salmon for Fleſh-Days.

TAKE a Jowl of Salmon, and cut it cloſe to the Fins; clean and lard it with middling Bacon and Ham, ſeaſoned ſeparately; make your Pye, as ſaid in the preceding Article, and with the ſame Paſte; put in the Bottom a Laying of Bacon pounded, ſcraped, and ſeaſoned; put the Jowl of Salmon upon it, ſeaſoning the Top and Bottom alike; cover it with pounded Bacon, freſh Butter, and Slices of Bacon, and then with Paſte; let it bake as long as the Pye, and, when half done, put in it about a Pint of thin Eſſence of Ham and Veal; then put it again in the Oven, and ſerve it up either cold or hot: If you ſerve it hot, put in it a Ragout of fat Livers, Muſhrooms and Truffles, or a Ragout of Craw-fiſh.

A hot Sturgeon-pye.

TAKE ſome Sturgeon, more or leſs, according to the Bigneſs of the Pye you deſign to make; cut it into Bits the Thickneſs of three Fingers, and lard it with Eel and Anchovies; make your Pye with ſome pretty fine Paſte, cover the Bottom with freſh Butter ſeaſoned, put in your Sturgeon ſeaſoned Top and Bottom alike, and cover it with freſh Butter; add, if you will, ſome Muſhrooms, or Truffles, cut in Bits; cover it with Paſte, and let it bake about three Hours; when done, take off the Fat, and put in a Cullis of Craw-fiſh, or other Cullis that is reliſhing.

THE Tunny-pye is to be made after the ſame Manner.

A hot Turbot-pye.

MAKE your Pye with fine Paſte, and the Sides pretty low; put ſome freſh Butter in the Bottom ſeaſoned with Salt, Pepper, and fine Spice; then put in your Turbot larded with Anchovies; if you think fit, ſeaſon it, and cover it with freſh Butter; your Pye being made, put it in the Oven for a little While; when done, take off the Fat, and put in a Ragout of Craw-fiſh, Muſhrooms, and Truffles, with the Juice of a Lemon, and ſerve it up hot.

A hot Eel-pout Pye.

THIS Pye is to be made very near as the laſt; but in this you cleanſe your Pouts off the Mud, and put a Bunch made with Parſley, Chibbols, and all Sorts of ſweet Herbs in the Pye; when done, put in a Ragout of ſoft Roes, with the Juice of a Lemon, or ſome Verjuice, which is very proper for Fiſh.

A hot Sole-pye.

YOUR Soles being ſcaled, let them be half fried, and cut them into long Slices; make your Pye with the fineſt Paſte, and put in the Bottom a ſmall Haſh, made of the Fleſh of Eels, or Carps, as mentioned in the firſt Article of this Chapter; place over the Haſh your Slices of Soles ſeaſoned and covered with freſh Butter; when finiſhed, put it in the Oven, but it muſt not continue long in it; when done, take off the Fat, and put in a ſmall Ragout made with Muſhrooms, Truffles, and ſoft Roes, if you have any, ſqueeſing into it the Juice of a Lemon. You may, before you cloſe your Pye, put four Grapes into it, if the Seaſon permits.

A hot

A hot Sea-duck Pye.

TRUSS your Sea-ducks, as you do other Ducks for Pyes, mentioned before; lard them with Eels, and cut them in four, or leave them whole; make your Pye with your ordinary Paſte; put in the Bottom ſome Fiſh-ſtuffing, with which likewiſe fill your Sea-ducks, when they are not cut in Pieces; then place the Sea-ducks in it, with Muſhrooms, Truffles, Parſley, Chibbols, Shalots, a Clove of Garlic, Salt, ſweet Herbs, and good Butter; when your Pye is cloſed, keep it in the Oven for ſix Hours; when enough, take off the Fat, and put in a high-reliſhed Ragout, made of Muſhrooms, Truffles, Artichoke-bottoms, and ſoft Roes. This Pye is to be ſerved up hot; but, if you ſerve it up cold, you muſt take it out of the Oven, and, when half done, pour in it, through a Funnel, a good Sauce made of ſhred Anchovies, and then put it in the Oven again. You may alſo, at firſt, put in ſome Truffles, either whole or cut ſmall.

THE Sea-duck Pye with Meat or Gravy, either hot or cold, is to be made, as the Duck-pye.

FISH PYES *to be ſerved up Cold.*

A Salmon-pye.

TAKE a Quantity of Salmon, according to the Bigneſs of your Pye, and make it, as directed in the Article of *hot Salmon-Pyes*; make your Pye with good Paſte, put in the Bottom ſome Stuffing, and your Salmon over it; ſometimes you may lard your Salmon with Eels and Anchovies, and make Uſe of Butter and Slices of Lemon; at another Time, you may lard it with long Bits of Ham cut very thin, covering it with Slices of Bacon, and garniſhing your Pye with pounded Bacon; bake your Pye, after the uſual Way, and, when done, ſerve it up cold for a dainty Diſh.

A cold Sturgeon-pye.

THIS Pye is to be made, like the laſt; lard your Fiſh with Bacon and Ham, and add Slices of Veal, Bacon, Ham, and pounded Bacon; ſeaſon it, as the laſt Pye, and put ſome Truffles in it, if you have any. At another Time, your Sturgeon may be larded with Eel; and, inſtead of Bacon, make Uſe of Butter. This Pye is ſerved up cold for a dainty Diſh.

A cold Pye with Salmon-trout.

GUT your Trouts, cut off the Heads and Tails, and lard them with thin Bits of Bacon and Ham; at another Time, with Eels and Anchovies, ſeaſoned as uſual. If you make your Pye deep, put ſome Truffles cut ſmall into it; and, if made with a low Border, cover the Bottom of it with a little Stuffing: After which, place in it your Salmon-trouts, uſing Bacon cut in Slices, and pounded Bacon with Meat, or Butter and Slices of Lemon with Fiſh; let this Pye be in the Oven, as long as the hot Trout-pye, and ſerve it up cold for a dainty Diſh.

A cold Carp-pye.

THESE Carps are to be ordered as thoſe for the hot Carp-pye; make your Paſte a little thicker, if you make your Pye with a high Border; put the ſame Ingredients in it that are mentioned in the foregoing Article, and ſerve it up, after the ſame Manner.

A cold

A cold Eel-pye.

YOUR Eels being ſkinned and ordered, make your Pye deep, or with a low Border, as you think fit, and proceed with the reſt, as in the two foregoing Articles.

A cold Pike-pye.

YOUR Pike being ſcalded and cleaned, make your Pye, as thoſe of Trouts, Carps, and Eels; ſerve it up likewiſe cold for a dainty Diſh.

A cold Pye made with ſeveral Sorts of Fiſh, with a Fillet round it.

MAKE reliſhing Stuffing with Carps, Pikes, and Eels, and make your Pye with fine Paſte, and a low Border; put in the Bottom of it a Laying of the Stuffing, moiſtened with the Blood of your Fiſh, over which place ſome long Slices of Eels and Anchovies, which cover with a ſecond Laying of Stuffing; proceed in the ſame Order, till your Pye is filled up; after which, put ſome Butter all over, and cover it; when baked, ſerve it up cold.

A Veniſon-paſty.

BONE your Veniſon, lard it with thick Bacon, and pickle it pretty well, at leaſt a whole Day; after which, let it be drained in a Napkin; then make your Pye with ſome thick Paſte in what Shape you pleaſe, and cover the Bottom either with a Stuffing, if you have any, or with Bacon and Beef-ſewet pounded together; ſeaſon it, and place your Meat likewiſe ſeaſoned as it ſhould be; add ſome Bay-leaves, ſweet Baſil, and fine Spice, and over them ſome Butter, or Bacon with Beef-ſewet pounded together; cover the Whole with Slices of Bacon, cover your Pye, and let it bake about five Hours; when done, ſerve it up cold for a dainty Diſh.

A cold Hare or Rabbit-pye, boned or unboned.

BONE your Hares, or Rabbits, without cutting them in Pieces; but, if you do not bone them, flatten them, and break all the Bones; lard them with long and thin Bits of Bacon, and let them continue in Pickle for two Hours; then drain them, pound their Livers with ſome Bacon, and put them in the Bottom of your Pye, which make of what Shape you pleaſe; over the pounded Bacon and Livers, put your Meat, ſeaſoned on both Sides, and put over it ſome Bay-leaves, ſweet Baſil, and Slices of Bacon, as in the precedent Article; your Pye being covered with its Lid, let it bake for two or three Hours, more or leſs, according as your Meat is either old or young; when done, and cold, ſerve it up for a dainty Diſh.

A cold Pye made with Hares, Rabbits, and a Fillet of Beef, with a Fillet round it.

YOUR Hares and Rabbits being ſkinned and drawn, mince their Fleſh together with ſome of a Fillet of Beef, ſome Bacon, the Fat of Veal, and Beef-ſewet; ſeaſon the Whole with Salt, Pepper, fine Spices, ſweet Herbs cut ſmall, a Clove of Garlic, and ſome Parſley, Chibbols, Shalots, Truffles and Muſhrooms ſhred; the Whole being minced and mixed together, put ſome Cullis to thicken it; then cut ſome Bacon

and Ham in long Slices ſome Piſtachoes, or ſmall pickled Cucumbers, cut the ſame Way. This being done, make your Under-cruſt, over which put a Laying of your Stuffing, round or ſquare, according to the Shape you give your Pye; place the Slices of Ham, Bacon, and the Piſtachoes, or Cucumbers, in the ſame Manner, as over a Galantine; then make a ſecond Laying of Stuffing, and again one of Ham, Bacon, and Piſtachoes, or Cucumbers; proceed in the ſame Order, till your Pye is filled up; put pounded Bacon, or Butter, with Bay-leaves over all, and cover it with Slices of Bacon; then put on the Lid of the Pye, which make in what Shape you pleaſe. Thoſe Pyes are ſeldom made deep, but, being apt to ſwell, you muſt take Care not to croud them with your Meat; let your Pye bake about five Hours, if it be a large one; when done, and cold, ſerve it up for a dainty Diſh.

A cold Pye of Partridges, either young or old.

TAKE ſome Partridges, either young or old, truſs them, beat their Breaſts flat, and broil them a little on burning Charcoal; get ſome Bacon cut in long and thin Bits, to lard your Partridges both Top and Bottom; make a Stuffing with their Livers and ſome pounded Bacon ſeaſoned, to ſtuff your Partridges; your Pye being made deep, or otherwiſe, put ſome Stuffing in the Bottom of it, and place your Partridges in it, ſeaſoning them both over and under; moiſtening them either with pounded Bacon, or with Butter, or both. This Mixture is very proper for all Sorts of cold Pyes. Then put in ſome Bay-leaves, ſweet Baſil, and green Truffles, if you have any, and cover the Whole with Slices of Bacon; this done, put the Lid on your Pye, let it bake for three or four Hours, more or leſs, according as the Partridges prove to be young or old, and, when your Pye is done, and cold, ſerve it up for a dainty Diſh.

A cold Pye with red Partridges.

THIS is to be made, as the preceding one.

A cold Partridge-pye.

THIS is likewiſe to be made, as that before, only you put ſome Slices of Veal both over and under your Partridges, and ſome Truffles in your Pye; which being done, and cold, ſerve it up for a dainty Diſh.

A Wood-cock-pye ſerved up cold.

YOUR Woodcocks are ordered as that of Partridges; only in the Woodcock-pye mince the Livers and the Bowels with ſome pounded Bacon, to ſtuff the Woodcocks, and to put ſome in the Bottom of your Pye.

THE young Woodcock-pye is made, after the ſame Manner.

A cold Pye with Plovers and Lapwings.

THIS is to be made and ſerved up, as that of Partridges.

COLD PYES *with Butchers-meat and Fowls:*

A cold Ham-pye.

TAKE a Ham, clean it, take off the Skin, and dip it in lukewarm Water ſeven or eight Hours; take ſome fine Flour, more or leſs, according

cording to the Bigneſs of the Pye you deſign to make, and about a Pound of Butter, with five or ſix Yolks of Eggs; wet your Flour with warm Water, and make your Paſte very thick, whilſt it is ſtill warm; for, if you let your Paſte be cold, it will be very difficult to handle it, becauſe it will break; your Pye being made, cover the Bottom with Slices of Beef, put your Ham upon them, and ſeaſon the Whole with all Sorts of Spice and ſweet Herbs, pounded and mixed together; moiſten your Pye with pounded Bacon, and cover your Meat with Slices of Bacon; then put on your Pye-lid, on which ſet what Ornaments you pleaſe, aud keep it in the Oven for twelve Hours, at leaſt; when half done, put in two Glaſſes of Brandy, or Sack, and, when baked, take out all the Liquor, to prevent its Breaking; your Pye being almoſt cold, put the Liquor in again; if the Liquor do not cover the Slices of Bacon, add more to it; when it is cold, ſerve it up for a dainty Diſh.

AT another Time, you may let your Ham be half done, between Slices of Bacon and Veal, with Fire both over and under; but the Paſte muſt be finer than that before mentioned, and your Pye will look better, and be ſooner baked.

A cold Ham-pye dreſſed in a Diſh.

TAKE a Ham unſalted, and boiled as if it were to be ſerved for a dainty Diſh; then, with ſome ordinary Paſte, make a pretty thick Border round the Edge of a Diſh, the Bottom of which cover with Ingredients proper to the Palate of your Maſter; put in your Ham, over it ſome Crums of Bread and minced Parſley mixed together, and put it in the Oven; the Crums of Bread being pretty brown, put a Sheet of Paper over it; when you think the Paſte is baked enough, take it out, let it be cold, and ſerve it up for a dainty Diſh. A Ham, already dreſſed, may be dreſſed, for a Change, after the ſame Manner.

A cold Pye, either with a Fillet of Veal, a Fillet of Beef, or a Leg of Mutton.

BONE a Fillet of Veal, beat it flat with a Rolling-pin, and lard it with Bacon; make your Pye either deep or ſhallow, and place your Meat in it well ſeaſoned; moiſten your Pye either with Butter, Beef-ſewet, or the Fat of Veal and pounded Bacon; add Bay-leaves and ſweet Baſil, cover the Whole with Slices of Bacon, then put on the Lid, and keep the Pye in the Oven for four or five Hours; when done, and cold, ſerve it up for a dainty Diſh. The Pye with a Fillet of Beef, or a Leg of Mutton, is ordered, after the ſame Manner.

A cold Pye, either with fat Pullets, Chickens, or Pigeons.

TAKE ſome fat Pullets, Chickens, or Pigeons, draw and truſs them as for Boiling; then beat their Breaſts flat, broil them a little on burning Charcoal, and lard them thick with Bacon ſeaſoned; do the reſt, as ſaid in the preceding Article; keep your Pye in the Oven for three Hours, more or leſs, according to the Quantity and Quality of your Fowls; when done, and cold, ſerve up your Pye for a dainty Diſh.

A cold Pye with young Turkies.

ORDER and ſerve up this Pye, as that before.

CHAP. XIX.

Of hot Pyes made with the Whites of Fowls.

A Pye, the Royal *Way.*

GET the beſt Leg of Mutton you can get, bone it, and take off all the Fat; take three or four Partridges, pick, draw, and truſs them; then get two Fillets of Beef, take off the Skin and Sinews, and cut them in Pieces; lard with thick Bacon, and Ham ſeaſoned, your Leg of Mutton, the Partridges, and the Fillets of Beef; cut or clip your Ham and Bacon cloſe to the Fleſh, ſo that neither one nor the other appears; after which, mince the clipped Bacon and Ham, with a Bit of Bacon, and pound the Whole together. Get ready ſome Paſte for a ſhort Cruſt, which mix with warm Water; make your Pye deep in what Shape you pleaſe, put in the Bottom of it ſome pounded Bacon, and place the Leg of Mutton in the Middle, and the Partridges and the Fillets of Beef round it, with a Nut of Ham cut in four or ſix; ſeaſon your Pye with Salt, Pepper, ſweet Herbs, fine Spice, and Truffles, if you have any, with ſome pounded Bacon and good Butter, and lay over the Whole with Slices of Veal and Bacon; cover your Pye with your Paſte, and ſhape it, as well as poſſible, with Flower-de-Lis's, or other Coats of Arms; colour it with beaten Eggs, and let it be baked, during eight Hours; then take it out, cut it open, take out the Slices of Bacon and Veal, take off the Fat, diſh it up either with a minced Sauce, or ſome Eſſence of Ham, and a Lemon-juice, and ſerve it up hot for a large Courſe.

A Pye with a Buttock of Beef.

TAKE a Buttock of Beef, bone it, take off the Fat, lard it with thick Bacon, and Ham well ſeaſoned, and a little Garlic; after which, make your Pye deep in a round or oval Shape, with a Paſte for a ſhort Cruſt, and lay in the Bottom of it Bacon, being firſt minced, and then pounded; ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spice, Truffles, Muſhrooms, Parſley, and Chibbol; then put in it your Buttock of Beef, ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spice, and a little Garlic; lay over it green Truffles, if you have any, and Muſhrooms, freſh or dry, according to the Seaſon; lay over the Whole either ſome pounded Bacon as put in the Bottom, or good Butter, and ſome Slices of Veal, Ham, and Bacon; doing the reſt, as is ſaid before; let your Pye bake about ten Hours; being baked, open it, and take out the Slices of Veal, Ham, and Bacon, and take off the Fat; diſh it up, putting in it either ſome Eſſence of Ham, with the Juice of a Lemon, or a minced Sauce, or an Anchovy-ſauce; ſerve it up hot for a large Courſe, or for a Remove. You may likewiſe ſerve it up cold.

A PYE

A PYE with a Leg of Veal, or Mutton, is made, after the ſame Manner.

A roaſted Pye.

GET a Leg of Mutton, take off the Fat, bone it all to the Knuckle, and let the Leg be as whole as poſſible; then cut ſome Ham and Bacon in Slices, and ſeaſon thoſe of Bacon with Salt, Pepper, ſweet Herbs, and fine Spice; lard therewith your Leg handſomely as you can, and ſeaſon it with the aforeſaid Things and with Rocamboles; lay your Leg on a Dreſſer, and put over it Half a Dozen little young Pigeons, ſome Truffles and Muſhrooms, the Whole well ſeaſoned, and a little Mince-meat; after which, ſew it up with Packthread, giving it its firſt Shape; then, with Slices of Bacon round it, ſpit it, and let it be above half roaſted. Put four Handfuls of fine Flour on your Dreſſer, make a Hollow in the Middle, and put in it about Half a Spoonful of grated Salt, two or three Yolks of Eggs, a Lump of Hog's-lard, and a Lump of Butter; mix your Paſte with freſh Water, taking Care not to make it too thin, and roll it for an Abbeſs; then take off your Leg of Mutton from the Fire, but not from the Spit, and put it on your Abbeſs; take off the Packthread, wrap up the ſaid Leg in your Abbeſs, and let the Back, your Leg is ſewed up in, come forth, that you may the eaſier take it off; your Paſte being wrought very cloſe, wrap it up in five or ſix Sheets of Paper rubbed with Hog's-lard, and put the Spit on to roaſt your Leg, till done; then take it off, take off the Paper, and diſh it up; take off the Packthread round your Leg of Mutton as dexterouſly as poſſible, without breaking the Cruſt of the Pye, and pour ſome Eſſence of Ham into your Pye through the Hole occaſioned by the Spit; ſerve it up hot either for a Courſe, or for a Remove. You may make roaſted Pyes, after the ſame Manner, with any Sort of Fowls; you muſt not bone them, but lard them with Bacon and Ham; when half roaſted, put round them ſome Mince-meat, before you put them into Paſte, and ſerve them up, as the aforeſaid Pye.

The Manner of making Paſte for all Sorts of Veniſon-paſties, and for Pyes made with the Whites of Fowls, or Butchers-Meat.

TAKE two Pounds and a Half of fine Flour, three Quarters of a Pound of good Butter, about Half a Spoonful of grated Salt, and a couple of Eggs; moiſten it ſo as to make it a little firm, take Care to moiſten it now and then, and not to handle it too dry. If your Paſte is firm, you raiſe it the more eaſily; and your Paſte does not require ſo much Handling in Summer as in Winter.

A hot Pye with young Partridges.

DRAW your young Partridges, and truſs them as for Boiling; then pound their Livers with Bacon, Parſley, Chibbol, and Shalots; ſeaſon it with Salt, Pepper, ſweet Spice, and Truffles, or Muſhrooms, cut ſmall; this done, form your Pye, put in the Bottom your Stuffing, and place over your Partridges; put in your Pye ſome Muſhrooms, Truffles, Parſley, Chibbol, or Shalots, and ſeaſon it with Salt, Pepper, and ſweet Spice; put over theſe Things ſome Butter, or pounded Bacon,

to moiſten your Pye with; put over them Slices of Bacon, and then cloſe your Pye, which you muſt keep in the Oven, during two Hours; but, ſhould your Partridges be old, they would require four Hours Baking; your Pye being taken out, take off the Fat preſently, leſt it ſpoil the reſt. You may put in your Pye Cullis of Partridges, or Eſſence of Ham, with a Lemon-juice; ſerve it up hot.

A hot Pye with Woodcocks.

YOUR Woodcocks are to be ordered, like the Partridges before, with the ſame Stuffing and Seaſoning; but mince all the Intrails of your Woodcocks, and your Pye is formed and baked, as that of the Partridges before; when ready, put in it ſome Cullis of Woodcocks, or good Eſſence.

THE Pye with young Woodcocks is made the ſame Way.

A hot Pye with Plovers.

THIS Pye is made, as that of Partridges, and baked about an Hour and a Half; when ready, put in it ſome Eſſence, or a minced Sauce, and ſerve it up hot.

A hot Pye with young Rabbits.

YOUR Rabbits being ſkinned, draw them, and cut them in ſeven or eight Pieces; make, with their Livers and ſome pounded Bacon, a Stuffing ſeaſoned with Parſley, Chibbol, and fine Spice; your Pye being formed, do the reſt, as ſaid about the Partridges, and let it be baked, during two Hours; but, if the Rabbits are old, bake it, during four Hours; when done, put in it either Cullis of Rabbits, or a minced Sauce, or an Eſſence, and ſerve it up hot.

A hot Pye with Pheaſants.

YOUR Pheaſants are ordered, and this Pye made with the ſame Ingredients, as is ſaid about the Partridges; but, inſtead of a Stuffing, put pounded Bacon in the Bottom of your Pye, which is to be baked, more or leſs, according to your Pheaſants being either young or old; it is ſerved up hot with Eſſence of Ham, or an *Italian* Sauce.

A Pye with Fillets of Leverets, or Hares, with Blood.

TAKE the Fillets of Leverets, or Hares, and make a Stuffing with their Livers, their Blood, and ſome pounded Bacon, with the uſual Seaſoning; your Pye and the reſt is made, as with the other Pyes, putting in it, when baked, a minced Sauce, or an Eſſence; take the Blood of Fowls, put it in a Stew-pan, over the Fire, but do not let it boil, and ſqueeſe in it a Lemon-juice; let this Cullis be reliſhing, put it in your Pye, and ſerve it up hot.

ALL Sorts of Pyes, made with Blood, are ordered, in the ſame Manner.

A Duck-pye with Savoys, Cabbage, &c.

YOUR Ducks being ſinged and picked, draw them, and truſs them, as for Boiling; put in the Bottom of your Pye their Liver pounded with Bacon, over which place your Ducks cut in four, with blanched Savoys or Cabbage, middling Bacon, and Sauſages; ſeaſon your Pye with Parſley, Chibbol, Salt, and Spice, and moiſten it with Butter, or pounded Bacon; when cloſed, keep it in the Oven three

or

or four Hours; being baked, take off the Fat, put in it ſome good Eſſence, with a Lemon-juice, and ſerve it up hot. This Pye being made without Savoys or Cabbage, you need not cut your Ducks in four.

A Pye, the Italian *Way.*

MAKE your Pye five or ſix Inches deep, with a Paſte for a ſhort Cruſt; make in the Inſide four Partitions as high as the Border, and thick enough to hinder the different Sauces from intermixing; put ſome Quails in one of theſe Partitions, ſome Snipes in the ſecond, ſome young Pigeons in the third, and ſome Ortolans in the fourth; make for each Sort of Meat a Stuffing agreeable to its Taſte. As for the Quails, Pigeons, and Ortolans, make a fine Ragout with Sweet-breads, Cocks-combs, Muſhrooms, freſh Truffles, if you have any, and Force-meat Balls, the Stuffing prepared for them; and with ſome of them the following *Italian* Cullis, *viz.* Take a Fillet of Veal, cut it in Slices, and put them in a Stew-pan with five or ſix Slices of Ham, one or two Onions, and ſome Cloves; then ſtew theſe Things on a ſlow Fire, and, the Gravy of the Veal being extracted, moiſten them with good Broth; let it be a doing with a ſlow Fire; after which, get a Capon half roaſted, the White of which take without the Skin; alſo take half a Quarter of a Pound of Pine-apples, with ſome Crums of Bread dipped in Cream, and pound the Whole together in a Mortar; your Gravy being made, put in it all your pounded Ingredients; after having taken out your Meat, let your Sauce be ſhort, to ſtew your Cullis in. As for Wookcocks, Snipes, and young Partridges, make a Cullis of Veal and Ham, putting in it two or three Spoonfuls of Oil, with three or four Anchovies; your Cullis being done, ſtrain it off, and put it in a Stew-pan with Capers, pickled Cucumbers, Artichoke-Bottoms, Sweet-breads, Cocks-combs, Balls of Force-meat, and Muſhrooms; let it all be done together, and put in your Pye, in ſerving it up.

A Maſcaronis-pye, the Italian *Way.*

BOIL your Maſcaronis with a good fat Pullet in ſome very good Broth, and, when done, let them be cold; then take four or ſix Pigeons boned, and ſtuff them with ſome very fine Mince-meat, with Slices of Bacon round them; put them in a Kettle, line the Bottom of the ſame with Slices of Bacon and Veal, and ſeaſon the Whole, putting to it a Stick of Cinnamon. Then boil ſome Milk, which ſtrain through a Sieve, and pour over your Pigeons; let them be ſtewed over a ſlow Fire, and when almoſt done, take them out; form your Pye deep, and pound together ſome Beef-marrow, a little freſh Butter, and three Ounces of *Parmeſan* Cheeſe, mixed with ſome pounded Cinnamon; make a Laying of this Stuffing in the Bottom of your Pye, with Maſcaronis over it, and place it in your Pigeons, over which lay other Maſcaronis and more of your Stuffing; make your Cullis with the White of a Capon, and ſome *Parmeſan* Cheeſe; let it be reliſhing.

THE ſame Pye may be made likewiſe with Capons, fat Pullets, and Quails.

A Maſcaronis-pye in Lent.

BOIL your Maſcaronis in Water with a little Salt; when boiled, drain them, and let them be cold; take as much *Parmeſan* Cheeſe as you pleaſe, pound it, and mix it with good Cream; your Pye being formed and pretty deep, put in the Bottom of it a Laying of freſh Butter, then a Laying of Maſcaronis, over which put five or ſix Spoonfuls of your *Parmeſan* Cheeſe in Cream, and ſtrew it with pounded Cinnamon; do the ſame over and over again, till your Pye is filled up.

Paſte au Vent, *a thin Paſte uſed in Summer.*

TAKE about a Pound and a Half of fine Flour, put in it the White of four Eggs, and a Bit of Butter of the Bigneſs of an Egg, with ſome fine Salt; moiſten your Paſte, but not too much, becauſe it muſt be light; when rolled very thin, cut it into ſeveral Slices, and get a ſilver Diſh, or a Baking-pan, the Bigneſs of the Tart you will make, which rub with Butter. Take one of the Slices rolled round and thin, make it with your Hand as thin as Paper, put it in your Diſh, or Pan, and ſo on, putting one Slice over another to the Number of five or ſix, rubbing each of them with Butter; then lay over it the Sweat-meat you think proper; rub the Border of your Paſte with the Yolks of Eggs; after lay as many Abbeſſes over your Sweet-meat as are under, rubbing them with Butter the ſame, in ſhaping and cutting the Borders, round your Tart with a hot Knife. Inſtead of Sweet-meat, you may make Uſe of Bacon, Beef-ſewet, Oil, *&c.*

A hot Gooſe-pye.

YOUR Geeſe are ordered, as Ducks; cut them in four, or leave them whole, and put them in your Pye with Sauſages and Cheſnuts, with a Seaſoning accordingly; doing the reſt as is ſaid of Duck-pyes. When green Geeſe are in Seaſon, you may put in your Pye green Peaſe-ſoup, inſtead of Eſſence; ſerve it up hot.

A hot Chicken-pye.

ORDER your Chickens, as for a Fricaſſee; form your Pye deep, and lay in the Bottom of it a Sort of Mince-meat, called *Godiveau*; place in it your Chickens, with Artichoke-bottoms, Muſhrooms, Truffles, Parſley, Chibbols, Salt, Pepper, and All-ſpice; moiſten it with Butter, and lay over Slices of Bacon; then cloſe your Pye, and let it be baked, during two Hours, more or leſs, according to its Bulk; when baked, take off the Fat, putting into it either Eſſence, or white Cullis, with a Lemon-juice, and ſerve it up hot.

YOU may prepare your Pye, without cutting the Chickens, but then truſs them as for Boiling, and ſqueeſe them flat. Chicken-pyes may alſo be made with Oyſters, after the Manner as ſaid hereafter.

A Pullet-pye with Oyſters.

TAKE fat Pullets, truſs them, as for Boiling, and get ready a Ragout of Oyſters, to put it in the Inſide of your Pullet; your Paſte being formed, fill the Bottom of it with a Sort of Mince meat, called *Godiveau*, over which place your Pullets; ſeaſoning it, and doing the reſt, as in the foregoing Article; when baked, take off the Fat, and put in it a Ragout of Oyſters, either white or brown, and ſerve it up hot.

A hot

A hot Pye with Squabs or young Pigeons.

THEY being ſcalded, blanched, and truſſed, as for Stewing, pound together ſome Bacon and Sewet of Beef-kidnies; when pounded, let it be melted, and cold, and moiſten with it your Pye, both over and under; which being formed pretty deep, place in your Pigeons with Sweet-breads, Cocks-combs, Muſhrooms, Artichoke-bottoms, a little Parſley, Salt, and Pepper; moiſten it, lay Slices of Bacon over them, and let it be baked; when done, take off the Fat, putting in it ſome Eſſence of Ham, with a Lemon juice, and ſerve it up hot.

A Pigeon-pye with Lettuces.

TRUSS your Pigeons, as for Boiling, blanch them a little, and, having ſqueeſed them flat, take blanched Lettuces; lay in the Bottom of your Pye ſome Stuffing, over which place your Pigeons and Lettuces intermixed, ſeaſoned as thoſe before; moiſten them with Butter, and, putting over ſome Slices of Bacon, let it be kept in the Oven, during two Hours and a Half; being baked, put in it ſome Eſſence of Ham, with a Lemon-juice, and ſerve it up hot.

A Pigeon-pye with Cream.

FORM your Pye, and put in it your Chickens cut in four, with Muſhrooms, Morilles, and Truffles, ſeaſoned, as thoſe before; when baked, put in it Cullis, the *Queen*'s Way, with a Lemon-juice, and ſerve it up hot.

A Pye made with Oyſters, the German *Way.*

CUT a Hind-quarter of Lamb in Pieces, and lard theſe with fine Bacon; form your Pye with the ordinary Paſte, and put in your Meat, with ſome pounded Bacon and Chibbol ſeaſoned; let it bake, during three Hours, and, being ready, put in a Ragout of Oyſters.

A Pye with Slices of Beef, and Veal, and Blood.

GET a Glaſs of Blood, either of Hogs or Fowls, lard your Slices of Beef and Veal with fine Ham and Bacon, and dip them in this Blood; make a Stuffing with ſome Fleſh of Chickens, Partridges, and Veal, minced with Bacon, Marrow, a little Calves-fat, ſome Parſley and Chibbol, a Clove of Garlic, ſome Muſhrooms and Truffles, and put in it your Blood; your Pye being deep, put in the Bottom of it the Half of your Stuffing, with the Slices over it; put over this the reſt of your Stuffing, and let it bake, during ſix or ſeven Hours; when baked, put in it ſome Partridge-Cullis, and a Lemon-juice.

A Haſh-pye.

TAKE the Fleſh of the Back of Hares, with a Nut of Mutton; mince it with ſome good Marrow and Bacon, a little Calves-fat, a few Muſhrooms, and ſeaſon it with All-ſpice and ſweet Herbs; form your Pye, and put in it your Stuffing, laying over the ſame ſome Slices of Bacon; let it bake, during two Hours; when baked, take off the Fat, and put in it a Cullis of Partridge, or the Juice of a Lemon.

A hot Pye made with a Sort of Haſh, called Godiveau.

THIS Pye is to be made with a Paſte a little finer than thoſe before, and yet it muſt ſupport itſelf. Take a Pound of Veal, three Quarters

Quarters of a Pound of Beef-ſewet, and a Bit of Bacon, mince all this as ſmall as poſſible, and ſeaſon it with Parſley, Chibbol, Shalots, Salt, Pepper, and All-ſpice; being minced, put in it a Couple of Eggs, and a little fine Flour, and pound it; temper it with Milk of Cream; this done, cover the Bottom of your Pye with ſome of your Haſh, put over this Sweet-breads, fat Livers, Muſhrooms, Truffles, Morilles, Cocks-combs, ſome ſmall Balls made of your Haſh, Parſley, Chibbols, Shalots, *&c.* and lay again Slices of Bacon over. This Sort of Pyes are uſually made oval, and the Cover is adorned with Variety of Cut-works, like that of Tarts, with Sweet-meat. Bake your Pye, about an Hour and a Half; when baked, take off the Fat, put in ſome Eſſence, or a white Cullis, with a Lemon-juice, and ſerve it up very hot.

A Chicken-pye with Italian *Maſcaronis.*

MAKE your Pye of the ordinary Paſte, and pretty deep; if you have not Chickens ready roaſted, put ſome on the Spit to roaſt; which being done, cut them into Pieces as for a Fricaſſee; having covered the Bottom of your Pye with ſome Stuffing, place them in it with Sweet-breads ready done, and ſeaſon it, as that before; then get ſome *Italian* Maſcaronis ready boiled in Water, and, when cold, put a Laying of them over your Chickens, then a Laying of *Parmeſan* Cheeſe, and again another of Maſcaronis, doing the ſame, till your Pye be filled up; this done, put a Bit of Butter, and a Bit of *Parmeſan* Cheeſe over it, and ſo cover your Pye; being kept an Hour and a Half in the Oven, take it out, take off the Fat, put in it ſome good Eſſence with a Lemon-juice, and ſerve it up hot.

A hot Pye with Dog's-weed.

YOUR Pye being made two Fingers deep, make a Stuffing with raw Veal, Beef-ſewet, and Bacon, and ſeaſon it, as the aforeſaid Godiveau; put in it a pounded Beef-kidney, and moiſten it with a Spoonful of cold Eſſence, and the Juice of a Lemon; this Stuffing requires neither Eggs, nor fine Flour, nor Pounding; the Stuffing being made, fill your Pye with it, putting over it your Dog's-weed; cover your Pye, and keep it in the Oven, an Hour and a Half; then take it out, take off the Fat, and pour over it ſome Eſſence, or white Cullis, with a Lemon juice.

THIS Pye may likewiſe be made with a Paſte for a ſhort Cruſt, in an Abbeſs cut faſhionably on the Top and round it.

A hot Pye with a ſhort Cruſt.

THIS Pye is uſually made with the fineſt Paſte for a ſhort Cruſt, and filled up with Ribs either of Veal or Mutton; theſe Ribs being nicely cut, make an Abbeſs, and put over it ſome Stuffing, over which place your Ribs with Muſhrooms, Truffles, Parſley, Chibbols, and Shalots; ſeaſon it, as uſual, moiſten it with Butter, or pounded Bacon, and cover it with Slices of Bacon; this done, with another Abbeſs over it, faſhion it round with your Knife as you pleaſe; bake it, four or five Hours; when done, take off the Fat, putting in it ſome good Eſſence, with a Lemon-juice, and ſerve it up hot.

A hot

A hot Pye in a Stew-pan.

TAKE what Sort of Meat you pleaſe, uſing the Way of dreſſing it agreeable to the Sort of Meat you chuſe, according to the aforeſaid Direction. This Pye is made thus, *viz.* Rub the Inſide of a Stew-pan with Hog's-lard, put in it an Abbeſs made of your common Paſte, and place here your Ingredients quite contrary to the Way uſed with other Pyes; ſo you put in the Bottom what was put on the Top, and on the Top what was in the Bottom; your Pye being ready done, turn it upſide down into a Diſh, and then every Thing will be found in its Place.

A hot Pye with Ham.

TAKE a Ham, which pare neatly; unſalt it, put it in a large Kettle, and, when almoſt done, take it out, and let it be cold; then make a deep Pye, with ſome good Paſte, or make pour Pye in a Diſh, as ſaid before; this done, ſhape your Ham round, or according to the Shape of your Pye; having taken off the Sward of your Ham, put in it your Pye, and ſeaſon your Ham both Top and Bottom with Pepper, Spice, Parſley, Chibbol, and ſome few ſweet Herbs cut ſmall; moiſten it with ſome pounded Bacon, putting ſome Slices of Bacon over it; your Pye being covered, let it be baked, more or leſs, according to the Degrees of Boiling given to your Ham; in ſerving up your Pye, put in it ſome good Eſſence, but very little Salt, and ſtick the Ham with Lemon-ſlices.

A hot Pye of larded Scotch *Collops.*

MAKE your Pye pretty deep, and let the Meat be higher than the Borders of your Pye, to give it a good Shape; cover the Bottom of it with Slices of Veal and Ham; put in it a Bunch made with Parſley, Chibbol, a little Garlic, and ſome ſweet Baſil; but, before you ſerve it up, take out the Bunch; then place in it either a larded Nut of Veal ſliced a little underneath, to make it reliſhing, or ſome larded Collops; ſeaſon your Meat both Top and Bottom, cover it with one large Slice of Bacon, with ſcraped Bacon round, and cover your Pye; let it be kept in the Oven, two Hours and a Half; when done, take off the Fat, take away the Upper-cruſt, and put over your Veal ſome thick and yellow Calf's and Ham-jelly; pour round your Pye the Remainder of the ſaid Jelly mixed with a Spoonful of Eſſence, and a Lemon-juice, and ſerve it up hot.

You may make, after the ſame Manner, a larded fat Pullet-pye, with a Ragout in the Belly of it.

A hot Pye of Sheeps-tongues.

PARE ſome Sheeps-tongues, which parboil and ſlit in two; make your Pye of a moderate Depth, and, having covered the Bottom of it, with a little of the Stuffing, called *Godiveau*, place the Sheeps-tongues in it, with ſome Muſhrooms, Parſley, Chibbols, and Shalots cut ſmall; moiſten it with a Bit of Butter, and ſeaſon it, as is uſual. You may likewiſe put in it Balls, as ſaid here before. Your Pye being made, let it be baked, an Hour and a Half; being done, put in it a little minced Sauce, or a thin Eſſence, with a Lemon-juice, and ſerve it up hot.

PYES, either with Calf or Neats-tongues, are made, the ſame Way; but, becauſe Pyes with Neats-tongues require a long While to be baked, boil them in a Kettle, and then cut them in Bits; or elſe being larded, and ſtewed in a Braiſe, only ſlit your Tongues in two.

A Diſh of Baraquilles.

TO make this Sort of Diſh, take a couple of Partridges, and a fat Pullet ready done, cut into Slices; get ready ſome Petty-pans, and make a Stuffing as follows: Take a Bit of Bacon, a Bit of Beef-ſewet, and a Calf's Udder, cut in ſmall Bits, ſeaſoned with Salt and Pepper, ſome Chibbol and Parſley, and ſome ſweet Herbs cut ſmall; blanch this, in ſtirring it; when blanched, and cold, mince it on a Dreſſer with Muſhrooms and fine Spice; put an Abbeſs made with Puff-paſte in the Bottom of your Petty-pans, put in Stuffing with another Abbeſs over it, colour it with Eggs, and let them be baked; then cut ſome Muſhrooms, green Truffles, and Sweet-breads into Slices; mix all this together, toſs up about the Half of your Slices with a Bit of Butter, and a Duſt of fine Flour over it, and moiſten it with good Broth; this being done, let it ſtew ſlowly. Stew likewiſe in another Stew-pan the other Half left of your Slices, with a little Cullis, Gravy, and Eſſence. Now the Half of the Slices of your Partridges, and fat Pullets, are put in one of theſe Pans, and the other Half into the other Stew-pan; let theſe Ragouts be reliſhing, and, when done, thicken the firſt with Yolks of Eggs, mixed with a Lemon juice, ſome Parſley cut ſmall, and a little Nutmeg; if your other Ragout is not thick enough, put in ſome Eſſence and Cullis; then take the Petty-pans out of the Oven, open every one of them to take out ſome of the Stuffing, and place them in their Diſh, filling them alternatively with your Ragouts, *viz.* put in the firſt Patty-pan ſome of the white Ragout, and ſo go round with the others; lay over Slices of Piſtachoes, and ſerve them up hot for a Courſe.

A large Baraquille.

MAKE Uſe of the Stuffing mentioned in the foregoing Article; take a Baking-pan as large as the Diſh you deſign to take, cover the Bottom of it with Puff-paſte, and fill it with your Stuffing; lay ſome ſmall Strings, cut out of your Paſte, in a rounding Manner, in the Form of a Snail over it, colour it with Eggs, and put the Baking-pan in the Oven; when your Baraquille is done, open it on the Top, take out ſome of the Stuffing, and fill it with ſome of your Ragouts, either white or brown, but one Sort only at a Time; and, ſqueeſing in a Lemon-juice, cover your Baraquille with its Cover again, and ſerve it up hot for a Courſe.

A Pye, the Bavarian *Way.*

MAKE ſome Paſte for a ſhort Cruſt, putting in it as much Hog's-lard as Butter, and two Yolks of Eggs; get ſome oval Patty-pans, the Depth of three Fingers, and five Inches long, and rub the Inſide with Hog's-lard. Put an Abbeſs in the Bottom, fill them with the aforeſaid Stuffing, cover them with the ſame Paſte, adorn them as you pleaſe, and colour them with Yolks of Eggs; then let them be baked. Now take a fat Pullet, or ſome Chickens, with a couple of Partridges; cut them in Slices, and cut theſe Slices in a Diſh;

Diſh; get likewiſe ſome fried Soles, Pikes, Salmon, and Sea dragons boiled, which are alſo cut in Slices; then put in a Stew-pan ſome Muſhrooms and Truffles, cut in Slices; let it all be ſtewed ſlowly with ſome Cullis and Eſſence, put in the Slices of your Meat and Fiſh one after another, and let it ſtew a Minute; let your Ragout be reliſhing, and ſqueeſe in it a Lemon-juice; being ready to ſerve, take the Pyes out of the Pans, open them, take out ſome of the Stuffing, fill them with your Ragout, put them in a Diſh, and ſerve them hot for a Courſe; three or four of theſe Pyes in a Diſh.

Petty-pattees, the Neapolitan *Way.*

MAKE ſome fine Paſte for a ſhort Cruſt, and make Petty-pattees five or ſix Inches deep, and an Inch and a Half broad; to make them, form the Paſte upon the End of your Rolling-pin, the Depth you will have your Pattees of; draw out your Rolling-pin, doing the ſame with all your Petty-pattees; the End of your Rolling-pin, being much ſmaller than the Middle, will help you to pull it off more eaſily; your Petty-pattees being ſhaped, fill them with your Stuffing, put a Cover over them, ſmooth and rub them with beaten Eggs, and let them be baked. Keep ready a little Cullis of Craw-fiſh, and a Salpicon made of Craw-fiſh Tails, *&c.* To this Purpoſe, take a Hundred of good Craw-fiſh, waſh them in Water with Salt, pick them, and reſerve their Tails, with their Eggs, if they have any; being all picked, pound the Shells very fine; put in a Stew-pan over the Fire a Bit of Veal cut into ſmall Slices, with a couple of Slices of Ham, and one or two Onions, and let it ſweat, till it ſticks a little to the Bottom of the Pan; moiſten it with good Broth, and ſeaſon it with a couple of Lemon-ſlices, a little ſweet Baſil, a couple of Cloves, and a Glaſs of White-wine, adding a Bit of Crum the Bigneſs of two Eggs; let it ſtew ſlowly. Take the Tails of your Craw-fiſh, with ſome Muſhrooms and Truffles, cut in ſmall Dice, and put this with a little Broth in a Stew-pan over the Fire, till done; mix with your Craw-fiſh Tails both the White of a Partridge, and of a Chicken ready done, with ſome Cocks-combs cut in Slices; let your Cullis be reliſhing, and take out of it the Veal, Ham, and Onions; then put in it your pounded Craw-fiſh Shells, ſtrain it off, and put in it your Salpicon; your Petty-pattees being baked, take out of them almoſt all the Stuffing, fill them up with your Salpicon, and let it be reliſhing. Your Petty-pattees are to be ſerved up hot.

Petty-pattees with Gravy.

MAKE ſome Paſte for a ſhort Cruſt, and lay it by; take a Piece of a Nut of Veal, as big as your Fiſt, a like of Bacon, and ſome Beef-ſewet, cut in Bits; put it in a Stew-pan, and ſeaſon it with Salt, Pepper, ſweet Herbs, and fine Spice; toſs it up, mince all together with ſome Muſhrooms, moiſten it with Cream, or Milk, and put it upon a Plate; then roll your Paſte, make ſome ſmall Abbeſſes, and, having formed your Petty-pattees one Inch deep, fill them with your Stuffing, and, having covered them, colour them with beaten Eggs, and let them be baked; when done, open them on the Top, put in a little Cullis and Eſſence of Ham, and ſerve them up hot.

Other

Other Petty-pattees with a white Cullis.

MAKE your Petty-pattees with a Paſte like that before, and let them be of the ſame Size; fill them with the Stuffing, only you take ſome of the White of Fowls; when baked, take out the Stuffing, which put in a Stew-pan, and fill them with ſome white Cullis, the *Queen*'s Way. The Manner of preparing it is explained in the Chapter of *Culliſſes*. Let your Petty-pattees be reliſhing, and ſerve them up hot.

INSTEAD of a white Cullis, you may put in Cullis of Craw-fiſh, with ſome Craw-fiſh Tails.

Another Sort of Petty-pattees.

TAKE about two Pounds of fine Flour, and make a Hollow in the Middle; break in a Couple of Eggs, Butter the Bigneſs of Half an Egg, and a Crum of Salt, if the Butter is not ſalt; mix it with freſh Water, let your Paſte be neither too ſtiff, nor too ſoft, and lay it by for about Half an Hour. Make a Stuffing with a Bit of a Leg of Veal, the Bigneſs of an Egg; mince it with a like Piece of Bacon, and twice as much Beef-ſewet; ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spice, and a Crum of Rocambole, and moiſten it with Milk; which done, put your Stuffing upon a Plate, and, having ſpread your Paſte, lay over it almoſt as much Butter; fold your Paſte ſo as to keep the Butter in the Inſide, and roll it up ſlightly; then fold your Paſte again the Croſs-way, to ſpread it again with the Rolling-pin, and do the ſame four or five Times; ſtrew over it now and then ſome Flour, ſo that your Paſte do not ſtick to either the Table, or the Rolling-pin. Then cut your Paſte in ſeveral ſmall Pieces, and put theſe in the Bottom of the Petty-pans, which fill with your Stuffing; put in each of them a Grape Verjuice, and cover it with the ſame Paſte; colour your Petty-pattees with beaten Eggs, and let them be baked; when done, ſerve them up hot, or make Uſe of them to garniſh a Piece of Beef, or other Joint of Meat.

PETTY-PATTIES with Fiſh are made, after the ſame Manner, in taking either Eels, Carps, and other Fiſh, that have no muddy Smell, inſtead of Meat; as likewiſe Butter, inſtead of Bacon; put more in it ſome Crums of Bread boiled in Milk, and ſome Yolks of Eggs; let all be well ſeaſoned and reliſhing, and, your Petty-pattees being ready done, ſerve them up, as Occaſion requires.

A Canelon.

TAKE ſome Reeds of a moderate Size, and cut them in Pieces, the Length of a Finger; make a Paſte thus: Take a Handful of powdered Sugar, and two of fine Flour, and put all theſe over a Dreſſer, with a little green Lemon raſped, and two Yolks and the White of a new-laid Egg; warm in a Stew-pan Half a Glaſs of Water, and a Bit of Butter, the Bigneſs of a ſmall Egg; make a Hollow in the Middle of your Flour, and pour into it the ſaid Water and Butter. Make an Abbeſs cut into ſeveral Pieces, which Pieces put round a Reed, ſtopping one End of it, and fry therein your Canelons in Hog's-lard, *viz.* your Reed and the Paſte round all together; being pretty well coloured, take them out to drain, then take out your Reed, and fill

your

your fried Crusts with divers Sorts of Marmelades; put some rasped Sugar over them, and glaze them with a red-hot Fire shovel; place them in a Dish, and serve them up for a dainty Dish, or to garnish another Dish.

A Pudding with Cod, or Stock-fish, the Muscovite *Way.*

TAKE the Crum of a Loaf weighing three or four Pounds, let it be soaked a little in Milk, or Cream, and then boiled; let it be cold again; take a Stock-fish, or a white Cod unsalted, which boil in full Water; bone it, skin it, mince it, and put in your boiled Crums, with the Yolks and the Whites of a Dozen of Eggs, and two Pounds of good Butter; season it with Pepper and Salt, if your Fish is too fresh, with a little Parsley, Chibbol, sweet Basil, rasped Nutmeg, and a Glass of Sack; all these Things being mixed together, tie them up in a Napkin, and put them in boiling Water, about three Hours; this Pudding being done, take it out of the Napkin, lay it in its Dish, pour over it a short Sauce made with good Butter, and serve it up hot.

Alkmaarse Grutte, *a* Dutch *Dish.*

THIS Sort of Dish is made thus: Take some Barley or Oats peeled, which boil about two or three Hours in Water with a little Salt; add to it some Raisins, or Currants, and serve it up with fresh melted Butter.

Chickens stuffed with Craw-fish, and roasted.

TAKE Chickens, pick them very clean, draw them and singe them, run your Fingers betwixt their Skin and Flesh, take away their Breasts, and with their Flesh make a Stuffing after this Manner: Take Beef-sewet, blanched Bacon, and a Calf's Udder, and season all with Salt, Pepper, sweet Herbs, fine Spices, Crums of Bread boiled in Milk, or Cream, and a Couple of raw Eggs; let the Whole be well hashed and well tasted; put Part of this Stuffing in the Body of your Chickens, and add a little Part of a Ragout of Craw-fish Tails, and Mushrooms, with a little Cullis of Craw-fish; put some more of the Stuffing about it, shut the Ends of your Chickens close, blanch them in a Stew-pan with Butter, Salt, Pepper, Parsley, and young Onions, and take Care they be well blanched; then run a Skewer through your Chickens Legs, and fasten them to a Spit, wrapped in Slices of Bacon, and covered over with Paper; tie them well up, and let them roast well with a slow Fire; when done, take them off, uncover them, and dress them neatly on the Dish, that you design to serve them in; then put a Ragout of Craw-fish Tails over them, and serve them up hot for a first Course. At another Time, you may serve your Chickens up with a little Cullis of Craw-fish, instead of the Ragout of Craw-fish Tails.

Chickens with Craw-fish, another Way.

TAKE Chickens, pick them, draw and singe them, put the Livers on the Table with a little rasped Bacon, Parsley, young Onions, Salt, Pepper, sweet Herbs, fine Spices, Mushrooms and Truffles, if you have any, and a Piece of Butter; hash the Whole, put it in the Body of your Chickens, and blanch them in a Stew-pan, with Butter, Parsley, young Onions, Salt, Pepper, and sweet Herbs; being well blanched,

blanched, put them on the Spit, cover them with Slices of Bacon, and Sheets of Paper; when enough, lay them in their Diſh, and add to them a Ragout mentioned in the preceding Article, or a Cullis of Craw-fiſh. You may alſo, for a Change, inſtead of haſhing your Livers, cut them in four or ſix Pieces, and add ſome other Livers, raſped Bacon, Craw-fiſh Tails, Parſley haſhed, young Onions, Salt, Pepper, ſweet Herbs, and fine Spices; mix the Whole well together, put it in the Body of your Chickens, and blanch them, as above; when done, dreſs them in their Diſh, put a Cullis of Craw-fiſh over them, and ſerve them hot for a firſt Courſe.

Chickens with Oyſters.

TAKE Chickens, draw them, and ſinge them well; cut their Livers ſmall, with a Dozen of Oyſters, and a Bit of Butter; ſeaſon theſe Livers with Salt, Pepper, ſweet Herbs, fine Spices, Muſhrooms, Parſley, and young Onions, and put all in a Stew-pan; let it be a Minute on the Fire, and put it in the Body of your Chickens; blanch them, as abovesaid, cover them with Slices of Bacon, and Sheets of Paper; put them on the Spit, and have a Ragout of Oyſters ready againſt your Chickens are done; make this Ragout thus: Take two Dozen of Oyſters, blanch them in boiling Water, and put them again in cold Water; take the hard Parts from them, let them drain, and put them in a Stew-pan, with a Spoonful of Eſſence or Gammon of Bacon, or as much as you think fit; for, if you have but one Chicken, there needs not ſo much; let it boil on the Fire, and take the Fat clean off; having let them drain, put your Oyſters to it, and put them in another Stew-pan; when your Chickens are enough, put your Ragout upon them, with the Juice of a Lemon; take Care it be well taſted, and ſerve it hot for a firſt Courſe.

Chickens with Oyſters and Craw-fiſh Cullis.

TAKE Chickens, and dreſs them as the laſt, only with this Difference, that, inſtead of an Eſſence of Ham, put a good Cullis of Craw-fiſh upon them, and ſerve them hot for a firſt Courſe.

Chickens with Oyſters, the Dutch *Way.*

DRESS Chickens, as above, and roaſt them; when they are roaſted, make your Oyſter Ragout in this Manner: Blanch as many Oyſters as you think fit; being blanch'd, clean them, take away the hard Parts, and beard them; take a Sauce-pan, put in a Piece of Butter, a Pinch of Flour, and a Drop of Gravy, ſeaſoned with Pepper, Salt, Nutmeg, and a Drop of Vinegar, and afterwards put it on a Stove; your Sauce being thickened, put in your Oyſters, and take Care that it be of a good Taſte; when your Chickens are done, dreſs them in their Diſh, put your Ragout of Oyſters over them, and ſerve it hot.

Another Courſe of Chickens.

ANOTHER Time, only blanch your Oyſters in their own Liquor, that you keep, and clean them as before; the Liquor being ſettled, put Part of it in a Sauce-pan well tinned, with a couple of Anchovies haſhed, and a little Gravy; let them boil, and afterwards put a Bit of Butter to it that has been handled in Flour; the Sauce being thickened, put in your Oyſters; when you are ready to ſerve, dreſs your

your Chickens in their Diſh, put your Ragout of Oyſters over it, with a Juice of Lemon, and ſerve it hot for a firſt Courſe.

Chickens with Oyſters, the Flemiſh *Way.*

DRESS Chickens, as before, and make a Ragout, in the following Manner, *viz.* Blanch your Oyſters in their own Liquor, that you keep; clean them, as before; put Part of their Liquor in a Stew-pan, with four Yolks of Eggs, a Bit of Butter, Parſley, and Terragon; all being well blanched and haſhed, and a Lemon cut in Dice, an Anchovy haſhed, Salt, Pepper, and Nutmeg, and your Oyſters, put them on a Stove, but take Care your Sauce does not turn; when your Chickens are done, take them from the Spit, take the Legs and Wings aſunder, cut the Breaſt a-croſs, and ſqueeſe it between two Plates; afterwards put your Ragout of Oyſters upon your Chickens, take Care it be of a good Taſte, and ſerve it hot for a firſt Courſe.

Chickens, the Montmorency *Way.*

TAKE Chickens, dreſs them, as before, blanch them on hot Cinders, and lard them with ſmall Bacon; being larded, ſplit their Backs, and put a little Ragout of Sweet-breads, Muſhrooms, Truffles, and Artichoke-bottoms; let them be done in a Stew-pan with Slices of Bacon, Ham, and Veal; when enough, take them off, and put in a Spoonful of Broth; let it boil a little, and ſtrain the Broth through a Silk-ſieve; take the Greaſe well off, put the Broth on the Fire again, till it comes to be thick, put your Chickens in it, put the Bacon in the thick Sauce, and put it upon hot Aſhes, that they may be well glazed; when they are ready to be ſerved up, put an Eſſence of Ham, or an *Italian* Sauce, in your Diſh, put your Chickens at Top, and ſerve it hot for a firſt Courſe.

Chickens with Achia roaſted.

TAKE Chickens, ſinge, pick, and draw them; put their Livers on the Table, with raſped Bacon, Parſley, young Onions, Salt, Pepper, ſweet Herbs, and fine Spices, with a Bit of Butter, all well haſhed together; afterwards put it all in the Body of your Chickens, let them be done in a Stew-pan, with ſome good freſh Butter, with whole Parſley, and young Onions, Salt, Pepper, and ſweet Herbs, and eſpecially let them be well blanched, and very round; put them on the Spit, with Slices of Bacon and Sheets of Paper, and roaſt them.

ANOTHER Time, you need not haſh the Livers, only cut them in four or five Pieces with other Livers, and ſome Slices of the Achia, and ſeaſoned as before: Take Achia, as much as you think proper, cut them in Slices, and blanch them in boiling Water; being blanched, put them in cold Water; afterwards put them to drain on a Sieve, take a Stew-pan with ſome good Gravy, and let them take one Boil; the Chickens being done, put them in their Diſh, and your Ragout over it; but take Care it be of a good Taſte, and look well and light, that it may pleaſe thoſe you dreſs it for; ſerve it hot for a firſt Courſe.

Chickens Maingots roaſted.

TAKE Chickens, and dreſs them, as before, there being nothing that diſtinguiſhes them but the Ragout; get ſome Maingots, the tendereſt you can find, and let them blanch with the Bone, that is, to take

but one Boil; then put them in cold Water, cut them in Slices, do not throw away the Inside, and put them to drain upon a Sieve; afterwards put them in a Sauce-pan, with an Essence of Ham, and let them boil one Boil; when your Chickens are roasted, put them in their Dish, put your Maingots upon them, and serve it hot for a first Course.

Chickens with Anchovies roasted.

TAKE Chickens, dress them, as before, and put them on a Spit; take some Anchovies and wash them, hash two of them and cut the others in Slices; put those that are hashed in a Stew-pan, with some good Cullis and Gravy, and the Juice of a Lemon; when your Chickens are roasted, take them and dress them in their Dish, place your Anchovies in Slices upon them, and serve it hot for a first Course.

Chickens with Shalots roasted.

TAKE Chickens and dress them, as before, excepting that you put a little Shalot in the Stuffing; when your Chickens are done, take them off, and put a Shalot-Sauce to them, which you may make thus; Take some Shalots, hash them well, and put them in a Stew-pan with Gravy and Cullis, the Juice of a Lemon, and Pepper; dress your Chickens in their Dish, with the Cullis hot upon them, for a first Course.

Chickens with young Onions.

TAKE Chickens, and dress them, as before; but, instead of Shalots, take young Onions that are white, the Length of Half a Finger; fry them, put a Spoonful of Gravy, and one of Cullis to them, and let them boil; having boiled, you must put the Juice of a Lemon to them, when serving; dress your Chickens in their Dish, with your Cullis of young Onions upon them, and serve it hot for a first Course.

Chickens in Buskins.

TAKE three fine Chickens, singe them slightly, and take their Legs off, so that their Skin remain as whole as possible; take off the Wings, and leave the Pinions; you must not leave the Skin on their Wings, that they may the better be larded; then take the Flesh of the Stomachs, cut them in Dice, and take the Bones and the Flesh off the Legs, without spoiling the Skin; leave one End of the Leg like the End of a Cutlet, and cut the Flesh of the Legs also in Dice, with Mushrooms, Slices of Partridges, and some Ham cut in small Dice; add to it Sweet-breads, Truffles, Parsley, young Onions, rasped Bacon, Salt, Pepper, sweet Herbs, and fine Spices, and put it all on the Fire for a Minute; see that the Whole be of a good Taste, put the Juice of a Lemon to it, spread the Skins of the Legs, put some of this Salpicon in each Leg, and sew them up; afterwards let them do in a little Braise, after this Manner: Take a Stew-pan, garnish it with Slices of Bacon and Veal, put the Legs in Order over it, season it, cover them, and let them do, being wetted with good Broth; let them not be done too much; being done, take them out, and let them drain; dress them in their Dish, put an Essence of Ham over them, and serve it up hot for a first Course.

ANOTHER

ANOTHER Time, inſtead of Salpicon, uſe a Stuffing, and lard them with ſmall Bacon.

A Courſe of Wings of Chickens.

WHEN your Wings are larded, put them in a Stew-pan with Slices of Veal and Ham, a couple of Onions, three or four Cloves, and good Broth; when enough, take them out, keep them hot, ſtrain the Broth that they have boiled in, and take off the Fat; put it on the Fire again, till it turns to a Caramel, and take Care it does not come black; then ſet your Wings and Bacon on the Caramel, and put them on hot Cinders, that they may glaze ſlowly; when ready to ſerve, if they be not glazed enough, put them a little on the Fire; but do not leave them, if you will have them rightly done; ſerve them up with an Eſſence, or put a little Cullis and Gravy in the Pan in which they have ſtewed, and a little Broth with the Juice of a Lemon; take off all the Fat, ſtrain it through a Silk-ſieve, and put it in the Diſh you ſerve it in, with the Wings upon it; let it be of a good Taſte, and ſerve it hot for a firſt Courſe.

YOU may ſerve them alſo with a Ragout of Endive, Celery, *Spaniſh* Cardoons or Thiſtle, Lettuce, or *Roman* Lettuce, Tops of Purſlane, Stalks or Tops of Aſparagus, as the working Officer pleaſes.

Chickens, the Tartarian *Way.*

PICK your Chickens well, ſinge them, cut them in two, and beat them with a Cleaver; put them in a Stew-pan with Slices of Bacon, Pepper, Salt, ſweet Herbs, fine Spices, Parſley, and young Onions, and let them ſtew ſlowly, till they are almoſt done; then bread them, and broil them on a Gridiron; let them be of a fine Colour, ſerve them with a Remoulade, or with Gravy and the Juice of a Lemon upon it, and ſerve it hot for a firſt Courſe.

Chickens accompanied with a Ragout.

PICK Chickens well, draw them, and take off the Breaſt-bones of the Stomach; have a little Ragout ready, of little Pigeons, with Cocks-combs, Muſhrooms, and Truffles; put them in the Body of your Chickens, and cloſe them at both Ends, with a little Stuffing; then ſpit them, and cover it with Slices of Bacon and Sheets of Paper; prepare a Ragout of Sweet-breads, Muſhrooms, Cocks-combs, and Craw-fiſh Tails; put it all in a Sauce-pan, with a Ladle of good Eſſence and Gravy, ſet it a ſtewing, and have ſome Craw-fiſh and Half a Dozen Sweet-breads, larded and glazed as the Wings of the Chickens; when your Chickens are done, take them off the Spit, uncover them, and dreſs them in their Diſh; having taken the Fat off your Ragout, and it being of a good Taſte, put the Juice of a Lemon to it; put your Chickens upon it, and the Sweet-breads about it, and the Craw-fiſh alſo. *N. B.* That, when your Craw-fiſh are done, you muſt clean their Tails, and put a little Salpicon in their Bodies, which is made with Muſhrooms and Truffles, wetted with a little Cullis; that being done and ſeaſoned, put them round your Chickens, between every Sweet-bread, and ſerve it hot for a firſt Courſe.

Chickens, the Jamaica *Way.*

TAKE Chickens, dreſs them, put a ſmall Ragout in their Bodies,

and cover them with Slices of Bacon and Sheets of Paper; put them to the Spit, and, when they are done, ſerve them up with a haſh'd Sauce, or a Ragout upon them, or what you think proper.

Chickens with Truffles roaſted.

TAKE Chickens, clean them well, and draw them; raſp ſome Bacon on a Plate, peel two green Truffles, waſh them well, and haſh them; put them upon the raſped Bacon, with Parſley and young Onions chopped, and a little ſweet Baſil, with your Chickens Livers well haſhed and ſeaſoned with Pepper, Salt, and a Bit of Butter; mix all this together, put it in the Body of your Chickens, and put it in a Stew-pan with Pepper, Salt, ſome good Butter, and young Onions; being round and very white, cover them with Slices of Bacon and Sheets of Paper, and let them do with a ſlow Fire; cut your green Truffles in Slices, and put them in a Stew-pan with ſome Veal-Gravy; ſeaſon it with Salt and Pepper moderately, thicken the Ragout of Cullis, and, when the Chickens are done, take them from the Spit, uncover them, and dreſs them in their Diſh handſomely; ſee that the Ragout be of a good Taſte and ſharp, put it over the Chickens, and ſerve it up hot for a firſt Courſe.

Chickens with Muſhrooms and ſweet Herbs roaſted.

TAKE Chickens, and dreſs them, as before, with Truffles; raſp ſome Bacon, and put a few Muſhrooms, Parſley, young Onions, and a little ſweet Baſil, with the Livers of your Chickens, ſeaſoned with Pepper and Salt; haſh all, mix it together, and put it in the Bodies of your Chickens; then put them in a Sauce-pan, with a Piece of Butter, Parſley, young Onions, Salt, and ſweet Baſil; being done, pack-thread them, put them to the Spit, wrapped with Slices of Bacon, and let them roaſt ſlowly; make a Ragout of Muſhrooms, after this Manner: If they are dried Muſhrooms, ſteep them in lukewarm Water, for an Hour or two, take them out, put them in a Stew-pan with ſome Gravy, and let them ſtew on a ſlow Fire; having ſtewed a Quarter of an Hour, thicken them with ſome Cullis; when your Chickens are done, take them from the Spit, uncover them, and dreſs them handſomely in their Diſh; ſee that your Ragout of Muſhrooms be of a good Taſte and ſharp, put it upon your Chickens, and ſerve it hot for a firſt Courſe.

Chickens with ſweet Herbs roaſted.

TAKE ſome Chickens, dreſs them neatly, raſp ſome Bacon and a little Ham, haſh them well with Parſley, young Onions, and the Livers of Chickens haſhed, ſeaſoned with Pepper and Salt; mix it all together, and put it in the Bodies of your Chickens. You muſt obſerve to faſten them always at both Ends. Let them do in a Stew-pan, with a Bit of Butter, whole Parſley, and young Onions whole; ſpit them, cover them with Slices of Bacon and Sheets of Paper, and put them to roaſt ſlowly; when done, take them off, uncover them, dreſs them neatly in their Diſh, throw an Eſſence of Ham on them, and ſerve them hot for a firſt Courſe.

Chickens with Force-meat and Cucumbers roaſted.

TAKE Chickens, dreſs them neatly, take off the Breaſts and bone them,

them, put the Flesh upon the Table, with some Ham and blanched Bacon, and a Calf's Udder blanched, some Mushrooms, a little Parsley, young Onions, a few sweet Herbs, fine Spices, three or four Yolks of Eggs, and some Crums of Bread, soaked in Cream, or Milk, and boil the Bread; then leave it to cool; being cool, put it with the Force-meat, hash all well together, and stuff your Chickens with it; close them at both Ends, keep a little of the Force-meat, let them stew, as before, run a Skewer through their Legs, spit them, covered with Slices of Bacon and Sheets of Paper, and let them do slowly. Take four middling Cucumbers, pare them, and empty their Insides; being well emptied, blanch them in some Broth, put them into cold Water, stuff them with the Force-meat, and flour them at each End. Take a Stew-pan, put some Slices of Bacon in it, and lay your Cucumbers over; season them, wet them with a Ladle of Broth, of the latter Part of the Kettle, and let it boil; take Half a Spoonful of your Cullis, put it in a Stew-pan, and let your Cullis be of a good Taste; when your Chickens are done, take them out, dress them in their Dish, put your Cucumbers to drain, put them round your Chickens, put your Cullis over them, with the Juice of a Lemon, and serve it hot.

N. B. You may dress Capons, the same Way.

Chickens, the Italian *Way, roasted.*

TAKE Chickens and dress them, as the latter; take Parsley, young Onions, Mushrooms, and Truffles, with the Livers of your Chickens, rasped Bacon, a Bit of good Butter, sweet Herbs, and fine Spices; hash all together, and put them in the Bodies of your Chickens; close up the two Ends, as it is marked in several Places, put them in a Stew-pan, as before, and put them to the Spit, with Slices of Bacon and Sheets of Paper. Take some Parsley, young Onions, Terragon, and Mint, and blanch them; squeese the Water well out of them, hash them well, and put in a Stew-pan as much of it as you think proper, four Yolks of Eggs, a Glass of Champaign, Half a Glass of Oil, a Couple of Anchovies hashed, Half a Lemon cut in Dice, a Pinch of Pepper, Salt, and two Rocamboles hashed small, or pounded; put the Whole on the Fire, and thicken it with a little Cullis, but take Care it be well tasted; then take your Chickens, uncover them, dress them in their Dish, with your Sauce over it, and serve it hot for a first Course.

Another Course of Chickens, the Italian *Way, roasted.*

TAKE Chickens, dress them, as before, blanch them, as the other, in a Stew-pan, but without Butter, and put Oil and Lemon-juice; when blanched, put them to the Spit, with Slices of Bacon and Sheets of Paper. Take a Ladle of good Veal-Gravy, a Ladle of Essence of Ham, two Ladles of good Broth, two Glasses of Champaign or good *Rhenish* Wine, with half a Glass of good fine Oil, a Lemon cut in Slices, and two Onions, Basil, Thyme, two Bay-leaves, a Pinch of Coriander pounded, some Cloves, and five or six Cloves of Garlic; put it all on the Fire, and let it boil away till it comes as thick as you would have it; take the Fat off as much as possible, leave none of

the Oil, and ſtrain it through a Silk-ſieve; your Chickens being enough, uncover them, dreſs them in their Diſh, put your Sauce over them, and ſerve it hot for a firſt Courſe.

Chickens, another Italian *Way.*

TAKE Chickens, and dreſs them, as before; the Sauce makes all the Diſtinction; take always ſome Terragon-leaves, and a few young Onions well haſhed together; put them in a Stew-pan, with a Glaſs of Champaign, the Juice of one Lemon, a Couple of Rocamboles, a little ſweet Baſil, two Spoonfuls of Eſſence of Ham, a Pinch of All-ſpice, and a Ladle of good Oil; when they have had one Boil, ſee that it reliſhes of the Lemon, pour your Sauce in the Diſh, and your Chickens over it. You may do Chickens alſo, this Way; when roaſted, take them off, and cut them in Slices, or in Quarters, with this *Italian* Sauce, and ſerve it hot for a firſt Courſe.

Chickens in Galantines.

TAKE Chickens, in Proportion to your Galantines; pick and ſinge them well, ſplit them on the Back, and take off the Skins, without breaking them; then take the Fleſh of your Chickens, and cut it in Slices, with Slices of Ham and Piſtachoes, and Bacon; ſet them on a Diſh, take the Remainder of your Chickens Fleſh, with a Nut of Veal, a Bit of Bacon, a Bit of Beef ſewet, and a Bit of Ham, cut all in little Bits, and put them upon the Table, with Parſley, young Onions, ſweet Herbs, fine Spices, Salt, and Pepper; haſh them all together, and put ſome Yolks of Eggs; that being done, pound it well in a Mortar, and obſerve that your Force-meat be of a good Taſte; ſtretch the Skins of your Chickens upon the Table, put a Lay of Force-meat upon each Skin, and a Row over that of the White of your Chickens, a Row of Ham, a Row of Piſtachoes, and of Bacon, and a Row of hard Yolks of Eggs, baked in a Stove-oven, if you are to ſerve it cold; then put a Lay of Force-meat over them, continue the ſame Way, till you have filled the Skins of your Chickens, and join them cloſe, as if they were whole; ſew it well up, take a Kettle, put your Chickens in, and ſeaſon them; put in a Pint of good Wine, ſome Cloves of Garlic, and ſome Broth, and let it do ſlowly, with Fire at Top and Bottom; take Care they do not do too much; when done, take them off the Fire, put them to cool in their Braiſe, and take Care they are reliſhing; ſerve them whole or on Napkins, ballooned or cut in Slices, or to ſerve for garniſhing ſome great Diſh. They ſerve them hot, if it is for a firſt Courſe, with an Eſſence of Ham over it, or cut in Slices with an Eſſence. Turkey Galantines are done, the ſame Way.

Chickens with Paſſepierre.

TAKE Chickens, clean them and draw them well, haſh their Livers with ſome raſped Bacon, a Bit of Butter, Muſhrooms, Parſley, young Onions, Salt, Pepper, ſweet Herbs, and fine Spices, haſh it all well together, put it in the Bodies of your Chickens, and do them, as aforeſaid; then ſpit them, and cover them with Slices of Bacon and Sheets of Paper. Take ſome Paſſepierre, clean it, throw away the hard Part, blanch it in boiling Water, and put them in cold Water; put them in a Stew-pan with Half a Ladle of Gravy, and Half a one

of

of Cullis, and let it all take one Boil; when your Chickens are done, uncover them, put them in their Diſh, and your Paſſepierre under, and ſerve it hot for a firſt Courſe.

Chickens with Chriſtmarine.

TAKE Chickens, and dreſs them, as before; but take ſome Chriſtmarine, and blanch it; being blanched, and well cleaned, put them in a Stew-pan, with Half a Ladle of Gravy, and Half a one of Eſſence, put it all on the Fire, and let it take one Boil; ſee that it be of a good Taſte; when your Chickens are done, dreſs them in their Diſh, and the Chriſtmarine over, and ſerve it hot for a firſt Courſe.

Chickens with ſweet Herbs and Onions roaſted.

TAKE Chickens, clean and dreſs them; take their Livers, with ſome Parſley, young Onions, ſweet Herbs, fine Spices, Salt, Pepper, raſped Bacon, and a Bit of Butter; all being well haſhed together, put it in the Bodies of your Chickens, and cloſe up the two Ends, that the Seaſoning do not go out; put them in a Stew-pan as before, ſpit them, cover them with Slices of Bacon and Sheets of Paper, and let them do ſlowly. Take two or three Dozen of little Onions, clean and blanch them, put them in cold Water, and put them in a Stew-pan, with ſome good Broth; when done, thicken them with ſome good Eſſence of Ham, let them do ſoftly, take the Fat well off, and put in the Juice of a Lemon; when your Chickens are done, take them off, dreſs them handſomely in their Diſh, put your Onions over it, ſee that it be of a good Taſte, and ſerve it hot for a firſt Courſe.

Chickens roaſted with Garlic.

TAKE Chickens, clean them, and draw them neatly; take the Livers, with Salt, Pepper, Parſley, ſweet Herbs, fine Spices, a Clove of Garlic, raſped Bacon, and a Bit of Butter; haſh them well together, and put it in the Bodies of your Chickens; put them in a Stew-pan, as before, ſpit them, covered with Slices of Bacon and Sheets of Paper, and put them to roaſt. Take a Dozen Cloves of Garlic, clean and blanch them; when almoſt done, put them in a Stew-pan, with ſome good Gravy and Cullis, put it all on the Fire, boil it, and take the Fat well off; take Care that your Cullis be very good, and put the Juice of a Lemon in, when you are ſerving; when your Chickens are done, uncover them, dreſs them in their Diſh, put your Ragout of Garlic over, and ſerve it hot for a firſt Courſe.

Chickens in Scotch *Collops.*

TAKE Chickens, clean and draw them, and put their Legs in their Bodies; cut them in two, break their Bones, and lard them with ſmall Bacon; when they are larded, put them to do, as before marked in *Scotch* Collops; ſerve them with an Eſſence of Ham, or the Gravy you get out of the Stew-pan; (you will find this Way of Dreſſing in ſeveral Parts of this Work) ſerve it hot for a firſt Courſe.

Chickens with Muſhrooms hollow.

TAKE two Chickens, open the one on the Back, and the other on the Stomach, and take out all the large Bones; lard the Inſides with Hams, and ſew them up together, ſo that the two Chickens may

look like one; then make a Ragout of Muſhrooms, fill the Body with it, and ſew both Ends. Take a little Kettle, and put in ſome Slices of Bacon, Veal, and Ham; then put your Chickens in, and ſeaſon them with Salt, Pepper, young Onions, and ſweet Herbs; cover them with Veal, Ham, and Bacon, and put them a doing, with Fire at Top and Bottom; when enough, take them off, let them drain, dreſs them in the Diſh, and put an Eſſence of Ham upon it, or a little Ragout of Muſhrooms, if you have enough.

A Fowl in the Shape of a Foot-ball.

TAKE a Fowl, clean and draw it, ſplit it on the Back, and take off all the Skin; take the White of your Fowl, and the Breaſts of ſome Partridges and other Fowls, and cut them, with ſome Bacon and Ham, and Piſtachoes, all in little Dice; then take the Fleſh of your Fowl that remains, cut it in Slices, with a Piece of a Nut of Veal, a Piece of Bacon, a Calf's Udder, and a Bit of Beef ſewet, haſh it all well, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spices, Parſley, young Onions, and a ſmall Clove of Garlic, with three or four raw Yolks of Eggs; haſh and mix the Whole well together, and put it in a Diſh; add to it all the Meat that you have cut in Dice with Truffles. If you have any cut, the ſame Way, fill the Skin of your Fowl with it, and make it round as a Ball; then let it do in a little white Braiſe, and ſerve it with an Eſſence of Ham over it. Another Time, you may lard it with ſmall Bacon, and make it ready like a *Scotch* Collop; you may ſerve it cold, cut in Slices, to garniſh a large Second-courſe Diſh.

A Fowl in a Vale,

IS much the ſame as a Fowl in a Foot-ball, only you have the Wings and Legs to theſe: Take a Fowl, clean it very well, cut the Back open, take out all the Bones in general, except that you leave one to hold the Leg by, and fill it with Force-meat, like the aforeſaid; then ſew it up, put it in its former Shape, and truſs its Legs and Wings near the Body; put it in a little Braiſe-pan, garniſh it with Slices of Bacon and Veal, wrap your Fowl in a Cloth, and put it in a Braiſe-pan, ſeaſoned with Salt, Pepper, Cloves, ſweet Herbs, and Onions; cover it with Slices of Bacon and Veal, wet it with a Ladle of White-wine, and another large Ladle of Broth, let it do ſoftly, and take Care it is not over done; take ſome Ham, cut it in Slices very thin, beat them with the Handle of your Knife, and cut them in ſmall long Pieces, as thin as poſſible; then in little Dice, as ſmall as a Pin's Head; put them in a Sauce-pan with a little raſped Bacon, and put it to ſweat on a ſlow Fire; when it has taken a little Colour, put in a Bit of Butter, and a little Pinch of Flour, ſtir it with a Spoon, to make it take a fine Colour, and ſerve it.

Chickens in Grenadins.

TAKE Chickens, pick them well, ſplit them on the Back, draw them, and take out all their Bones; then fill them with a Salpicon of Veal and Ham, a little Bacon, and ſome of Chickens, all cut in Dice, and raw. Take a Stew-pan with a little melted Bacon, Parſley, and young

young Onions; put all your Meat cut in Dice in it, and ſeaſon it with Salt, Pepper, and the Juice of a Lemon; let it be of a good Taſte, fill your Chickens with it, ſew them up, and make them round as a Bowl; lard them with ſmall Bacon, put them in a Stew-pan, with Slices of Veal and Ham, a Bunch of young Onions, Parſley, Cloves, a Sprig of ſweet Baſil, and Thyme, wet them with Broth, and let them do on a ſlow Fire; when enough, take them off, ſtrain your Broth through a ſilk Sieve, take the Fat well off, put it again on the Fire, and let it diminiſh, till it turns to a Caramel; then put your Grenadins to it, next to the Bacon, and put them on hot Cinders, that they may glaze leiſurely, or on a Stove ſoftly, but do not leave it; when done, dreſs them in their Diſh with an Eſſence of Ham, and ſerve it hot for a firſt Courſe.

Chickens marbled.

TAKE Chickens, draw and pick them neatly, ſplit them on their Backs, and take away the large Bones of the Loins and Legs; take Ham cut in Slices, the Bigneſs of half your little Finger, ſeaſon it with ſweet Herbs and fine Spices, and lard the Inſides of your Chickens with it; make a Ragout of Veal Sweet-breads, Cocks-combs, Truffles, and Muſhrooms; make a Bit of Paſte of Hog's lard, and make a Lay, as for the Bottom of a Tart; put a Slice of Bacon over it, and your Chickens at Top, with your Ragout of Sweet-breads in them; cloſe them at both Ends, and put Slices of Bacon all round; wrap them up, as well as poſſible in the Paſte, but let them not double one upon the other; then greaſe a Sheet of Paper with Hog's-lard, fold your Chickens that are in the Paſte in the Paper, and put them to bake in a Baking-pan; they will take three Hours to be rightly baked; when done, take off the Paper, put it in their Diſh, and ſerve it hot for a firſt Courſe.

Chickens with Ham.

TAKE Chickens, pick and draw them; put the Livers on a Table with raſped Bacon, Salt, Pepper, ſweet Herbs, fine Spices, young Onions, Parſley, Muſhrooms, Truffles, and a Bit of Butter; haſh them well together, put it in the Bodies of your Chickens, cloſe up the Ends, and do them as before; ſpit them with covered Slices of Bacon and Sheets of Paper; take ſome Ham, cut in Slices, and well beaten, put them in Order in a Stew-pan, and make them take Colour on both Sides. Then take them out, put in it a Bit of Butter, and a Pinch of Flour, and ſtir it with a wooden Spoon, till it takes a fine Colour; put to it ſome good Broth, and good Gravy, and take Care it does not take too much Colour; if it is not thick enough, mix it with ſome Cullis, put in a Glaſs of Champaign, and take off all the Fat. You may put your Ham again in the Stew-pan, if you think proper, but it will take away all the Goodneſs; though it is very frequent for People to put it in the Stew-pan. When your Chickens are enough, uncover them, put them in their Diſh, put your Slices of Ham in Order over them, with the Juice of a Lemon, and ſerve it hot for a firſt Courſe.

ANOTHER Time, you may cut your Ham in Slices, after it has taken Colour; but be ſure not to put it in the Sauce.

A Chicken,

A Chicken, the Hedge-hog Way.

TAKE a Chicken, pick and draw it; haſh its Liver with Parſley, fine Spices, ſweet Herbs, young Onions, Salt, Pepper, raſped Bacon, and a Bit of Butter, haſh it all well, and put it in your Chickens; cloſe up the Ends, and put it to do, as aforeſaid; when done, lard it with ſmall Lards of Bacon, ſpit it, and wrap it with Slices of Bacon and Sheets of Paper; when done, uncover it, put it in its Diſh, with an Eſſence of Ham over it, and ſerve it up hot for a firſt Courſe.

The ſame, another Way.

TAKE a Chicken, pick and draw it, dreſs it, as before, ſpit it, and cover it with Slices of Bacon and Sheets of Paper; put the Head into the Body, ſo that the Bill comes out; take two or three Dozen of ſmall Skewers, the Length of a Finger; this is the Way to make the Skewers: Take ſome middling Bacon, cut it in Bits, the Breadth of a Shilling, and thick as a Half-crown Piece, and put them in a Stew-pan over a Stove, to get the beſt Part of the Fat to come out; add to it ſome Sweet-breads, cut the Bigneſs of the End of your Thumb, ſome Muſhrooms, ſome fat Livers, Parſley, young Onions, and ſweet Herbs; thicken them with a Pinch of Flour, wet them with a little Gravy, and put them to cool; have ſome ſmall Skewers of Box-wood, the Length of your Thumb, and put on them a Bit of Sweet-bread, a Bit of Bacon, and of Muſhroom, till your Skewers are full. Obſerve to leave one End of the Skewers to ſtick into your Chicken; then dip and broil it to a fine Colour; when your Chicken is done, dreſs it in its Diſh with an Eſſence over it, ſtick your little Skewers in it, and ſerve it hot for a firſt Courſe.

Chickens in Slices with Piſtachoes.

ROAST ſome Chickens; when done, take off their Legs and Wings, with the White of their Stomachs; prepare a little Sauce in a Stew-pan, with a Bunch of Parſley and ſweet Herbs; take a Bit of Butter, ſome Muſhrooms cut in Slices, paſs it over a Stove, put in a Pinch of Flour, ſtir it all, wet it with ſome good Broth, and let it be of a good Taſte; take ſome Piſtachoes ſcalded and cut in Slices, make a Thickening of four or five Yolks of Eggs mixed with a little Cream, and, when your Sauce is diminiſhed enough, thicken it with your Eggs and Cream; put your Wings of Chickens in the White, with the Juice of a Lemon. Obſerve you muſt only cut your Wings of Chickens in two. Then ſet your Fillets in Order in their Diſh, and your Sauce with them; ſee that it be all of a very good Taſte, and ſerve it hot for a firſt Courſe.

Chickens roaſted with Cheſnuts.

TAKE Chickens, clean and draw them; haſh their Livers with Parſley, young Onions, raſped Bacon, Butter, Salt, Pepper, ſweet Herbs and fine Spices; take Cheſnuts that are very large, pick them, and put them under hot Cinders, to take off the thin Skins; then mix your Cheſnuts with the Force-meat, put them all in the Bodies of your Chickens, and blanch them in a Stew-pan, with a Bit of Butter; ſpit and cover them with Slices of Bacon and Sheets of Paper. Take ſome picked Cheſnuts, and put them in a Baking pan, with Fire

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at Top and Bottom; take off the thin Skin, and put them in a Stew-pan with Broth, till they be done; when done take out the Broth, and put in half a Ladle of Eſſence, a little Cullis, and a little Gravy; when your Chickens are enough, uncover them, dreſs them in their Diſh, throw your Cheſnuts over them, with the Juice of a Lemon, and ſerve it hot for a firſt Courſe.

Chickens roaſted with Cardoons.

TAKE Chickens, pick and draw them; put their Livers on a Table, with raſped Bacon, Butter, Parſley, young Onions, Muſhrooms, Salt, Pepper, fine Spices, and ſweet Herbs, haſh it all well, and put it in the Bodies of your Chickens; then blanch them in a Stew-pan with a Bit of Butter, Parſley and young Onions whole, and ſpit them covered with Slices of Bacon and Sheets of Paper; get ſome *Spaniſh* Cardoons, and put them in a Stew-pan, with half a Spoonful of Veal-gravy, and half a one of Eſſence of Ham; put your Cardoons in, the Length of half a Finger, and let them be very white, before you put them in the Cullis; let them take one Boil, to take the Fat well off; put a Juice of Orange in, when ſerving; when your Chickens are done, uncover them, dreſs them in their Diſh, with your Ragout of Cardoons over, and ſerve it hot for a firſt Courſe.

Chickens in Slices.

TAKE Chickens, clean them, and roaſt them, covered with Slices of Bacon and Sheets of Paper; when roaſted, put them to cool; take a Stew-pan with a Bit of freſh Butter, and ſome Muſhrooms in Slices, put it on the Fire, and let it take two or three Boils; put in a Pinch of Flour, ſtir it, and wet it with a Spoonful of good Broth, and a Bunch of ſweet Herbs; cut your Chickens in Slices, put them in the Stew-pan, with ſome Craw-fiſh Tails, thicken them with Eggs and Cream, as before, and ſerve it hot for a firſt Courſe.

Chickens roaſted with Kernels.

TAKE Chickens, clean and draw them, and haſh their Livers with raſped Bacon, a Bit of Butter, Parſley, young Onions, Muſhrooms, ſweet Herbs, fine Spices, Salt, and Pepper; haſh them all together, get ſome Kernels picked, and put a Handful in with your Force-meat; put it all in your Chickens, and ſpit them, covered with Slices of Bacon and Sheets of Paper; get ſome picked Kernels, as many as you think proper for the Chickens, half a Hundred is enough; being picked, blanch them in boiling Water, and put them in a Stew-pan, with half a Spoonful of Eſſence of Ham, and a little Gravy; let it boil a Minute, take the Fat well off, and let it be of a good Taſte; when your Chickens are done, uncover them, dreſs them in their Diſh, and your Ragout of Kernels over, and ſerve it hot for a firſt Courſe. You may ſerve Capons the ſame Way.

Chickens en Canellon.

TAKE Chickens, pick and draw them, cut them in Halves, and take away all their Bones; make a little Force-meat very fine, with a little of the Fleſh of your Chickens, a Bit of a Leg of Veal, a Calf's Udder, ſome Bacon, ſome Beef-ſuet, a Bit of Ham, ſome Muſhrooms, ſome green Truffles, Parſley, young Onions, ſweet Herbs, fine

fine Spices, Salt, and Pepper; hash them all well together, take a Bit of Crum of Bread, and put it in a Stew-pan with a little Milk; make it boil well, put it to cool, and put it to your Force-meat with some Yolks of Eggs; then spread your Half-Chickens on the Table, put some of this Force-meat in them, and roll them up. Another Time you may cut them in four Parts, and do them in a Braise. When done, take them out to drain, dress them in their Dish, with an Essence of Ham over, and serve it hot for a first Course.

Chickens with Cream.

TAKE Chickens, according to the Bigness of your Dish; dress, spit, and roast them; when done, take them off, and put them to cool; take a Bit of a Nut of Veal, take the Skin well off, and cut in Bits, with a Bit of blanched Bacon, some Beef-suet, a Calf's Udder, some Mushrooms, Parsley, young Onions, sweet Herbs, fine Spices, Salt, and Pepper; put it all in a Stew pan over the Fire; when that is done, take it off, put it on the Table, and hash it well. Take the Flesh of the Breasts of your Chickens, hash them with the Force-meat, and put it all in the Mortar, with a Bit of Bread boiled in Milk; then put it to cool, mix it with your Force-meat, six Yolks of Eggs, and three Whites whipped to a Froth, and pound it all well together. Take the Dish that you serve it in, and, if it is Silver, put some of this Force-meat in the Bottom of it, put your Chickens at Top of it, and fill it with the Force-meat; leave a Hole in the Middle, to put a little Ragout in, made of Sweet-breads, Cocks-combs, and Mushrooms; then cover your little Ragout, and make your Chickens as round as possible; take an Egg, beat it, and rub round your Chickens; make them as even as possible, put some fine Crums of Bread over it, and bake them; when done, and of a fine Colour, take them out of the Oven, and take the Fat well off; clean the Rim of your Dish, put an Essence about your Chickens, and serve it hot for a first Course; when you have no silver Dish, you must take a long Baking-pan; when done, put them in the Dish you serve it in.

Chickens roasted with Cream.

TAKE Chickens, pick and draw them, and blanch them on a Braise; cut some Cardoons of Bacon and of Ham, seasoned with Salt, Pepper, sweet Herbs, fine Spices, Parsley, and young Onions, and lard your Chickens; when larded, put them in a Stew-pan, with a Pint of Milk and a Bit of Butter, sweet Herbs, a Pinch of Coriander, Salt, Pepper and Onions, cut in Slices, and put it a Minute on the Stove; then spit and roast them, and baste them with this Milk; when they are almost done, take a Pint of Cream with a little Handful of Flour, stir them well together, and put in a good Bit of Butter, with some Salt; put it on the Stove, for a Minute, and stir it with a wooden Spoon; baste your Chickens with it, that it may make a fine Crust on them, of a fine Colour; when done, take them off, dress them in their Dish, put a Pepper and Vinegar-sauce thickened under it, and serve it hot for a first Course.

Chickens with Carp-sauce.

TAKE Chickens, pick and draw them; hash their Livers with a little

little Parſley, young Onions, ſweet Herbs, Salt, Pepper, raſped Bacon, a Bit of Butter, Muſhrooms, and freſh Truffles, if you have any; do your Chickens in a Stew-pan, as uſual, with a Bit of Butter, Parſley, young Onions, and Salt; then ſpit them, covered with Slices of Bacon and Sheets of Paper. Take a Stew-pan, and put in two Pounds of ſliced Veal, ſome Slices of Ham, and a Carp cut in four, upon the Meat, and put it on the Fire; when it begins to ſtick to the Stew-pan, take Care it does not burn, and wet it with good Broth, and half a Ladle of Cullis, or juſt as much as you have Occaſion for; put in it a Glaſs of Champaign, a Clove of Garlic, a Branch of ſweet Baſil, ſome whole young Onions, and Cloves, and a Lemon cut in Slices; take the Fat clean off of your Cullis, and ſee that it be of a good Taſte and good Look; ſtrain it through a ſilk Sieve, take the ſoft Roes of your Carp, blanch them, and put it in your Carp-ſauce; when your Chickens are done, uncover them, dreſs them in their Diſh, put your Rows round your Chickens, and your Sauce over, and ſerve it hot.

Chickens with Pike-ſauce.

TAKE Chickens, and dreſs them as thoſe for Carp-ſauce; all the Difference is, that, inſtead of Carp, you do your Cullis with a Pike, and, inſtead of Rows, you take ſome Slices of Carp. Another Time, take ſome Craw-fiſh Shells, and pound them well; take all your Meat and Pike out of your Cullis, put your pounded Shells in it, and ſtrain it through a Sieve. You may, if you think proper, make a little Haſh of Pike, the white Fleſh of Partridges, and a little Cullis; put it in a ſilver Diſh, and let it heat, till it ſticks to it. Your Chickens being done, uncover them and dreſs them over the Haſh; get ſome Craw-fiſh Tails, put them in your Cullis, with ſome long Slices of Pike, to ſhew they are done with a Pike-ſauce; put the Whole over your Chickens, having taken Care they are of good Taſte, and ſerve it hot for a firſt Courſe.

Chickens in a Braiſe.

TAKE Chickens, pick, draw, and dreſs them with the Legs in their Bodies; lard them with large Bacon, the Bigneſs of your little Finger, ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spices; lard your Chickens, and tie them; take a Braiſe-pan, garniſh it with Slices of Bacon and Veal, and put your Chickens in, ſeaſoned with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves, Onions, and a little Garlic; cover them, wetting them with a Glaſs of Wine, and a Spoonful or two of Broth; put them to do, with Fire at Top and Bottom; when enough, put them in their Diſh, and put a Haſh-ſauce over them, or a Ragout of Sweet-breads, Cocks-combs, and Muſhrooms, or an Eſſence of Ham, or a Ragout of Oyſters, at the Officer's Choice, ſo that it be of a good Taſte, and ſerved hot for a firſt Courſe.

Chickens with large Onions.

TAKE Chickens, dreſs them, as before, bard and ſpit them, and baſte them with good Butter: Take ſome large Onions, cut them in Slices, put them in a Stew-pan, with a Bit of Butter, and put them over

over the Stove; when they have taken a fine Colour, powder them with a Pinch of Flour, wet them with ſome Gravy, ſeaſon them, and take the Fat well off; if they be not thick enough, put in a little of your Cullis; when your Chickens are done, dreſs them in their Diſh; let your Ragout be of a good Taſte, put it over with your Onions, put a Juice of Lemon in, and ſerve it hot for a firſt Courſe.

Chickens in a Caul.

TAKE Chickens, dreſs, and ſpit them; when roaſted, let them cool to make your Force-meat; take a Piece of Fillet of Veal, take the Skin well off, and cut it in Pieces, with a Bit of Bacon and Calf's Udder, a Piece of Beef-ſewet, ſome Muſhrooms, Parſley, young Onions, ſweet Herbs, fine Spices, Salt, and Pepper; put it all in a Stew-pan over the Fire, for a Quarter of an Hour, put it on the Table, and haſh it all well; then take the Breaſts of your Chickens, and haſh it with the other Meat; take ſome Crums of Bread, and boil it in ſome Milk, till it comes to be very thick, put it to cool, and put it to your Force-meat; add ſome raw Yolks of Eggs, with three Whites, well whipped, and put it all in the Mortar with your Force-meat. You muſt make a little Ragout of Sweet breads, Muſhrooms, Cocks-combs, and Artichoke-bottoms cut in Slices. Get ſome Caul of Veal, or Mutton; it is a Skin that the Paunches of Animals are wrapped in; get as many Pieces of it as you have Chickens, put a Piece of it in a Baking-pan, and your Chickens in, then your Force-meat, leave a Hole in the Middle, to put your Ragout in, and cover it; fold the Skin about it, cover it, and put it to bake in the Oven; when they are done, dreſs them in their Diſh, with an Eſſence of Ham, and ſerve it hot for a firſt Courſe.

Chickens haſhed.

TAKE Chickens, roaſt them, and haſh their Fleſh very well; take their Carcaſſes, and put them in a Stew-pan, with good Broth, an Onion cut in Slices, Parſley, and ſweet Herbs; when well boiled, ſtrain them through a Sieve, put a Bit of Butter in that which is kneaded in Flour, and let it boil a Minute; then put your haſhed Chickens in, and ſee that it be of a good Taſte; put in a Thickening of three Yolks of Eggs, in Proportion to the Quantity of Chickens; when it is thickened, put in the Juice of a Lemon, and ſerve it hot for a Bye-diſh.

Chickens with Saffron, the Poliſh *Way.*

TAKE Chickens, dreſs them, and ſpit them, covered with Slices of Bacon and Sheets of Paper; take a good Quantity of Onions, cut them in Slices, and put them in a Stew-pan with ſome Broth, as white as you can; when well done, ſtrain them through a Sieve, and put them in a Stew-pan; if they are too thick, put ſome good Broth to them, and let them be as thick as an Eſſence of Ham; then take ſome Saffron, pound it well, dry it, and put a large Pinch of it in a large Glaſs, or what you think proper; put a little hot Broth to it, mix it well, and put in it your Cullis leiſurely, till you ſee it is of a fine Colour, but not too high; when your Chickens are done, draw them

them off the Spit, cut off their Legs and Wings, put them in your Cullis, and ſerve it hot for a firſt Courſe.

ANOTHER Time, take Parſley-roots, cut them in long Slices, boil them, and put ſome of the ſame Cullis and Saffron, as before. Inſtead of roaſting your Chickens, you may boil them in a Kettle, for a Quarter of an Hour; if they are tender, haſten them in the Boiling, dreſs them in their Diſh, put your Cullis of Parſley-roots over them, and ſerve it hot for a firſt Courſe.

Chickens, the Citizens *Way.*

TAKE Chickens, pick, draw, ſinge, and dreſs them; take an earthen Pot, put Water in it enough to cover them, and put it on the Fire with a Handful of Salt; when the Water boils, put your Chickens in it; do not boil them too much, and put a Bit of Butter in a Stew-pan, with a Pinch of Flour, ſome Nutmeg, Pepper, Salt, and Oyſters, if in Seaſon; put your Stew-pan on the Fire, and thicken your Sauce; which being thickened and well taſted, dreſs your Chickens in their Diſh, and your Oyſters over them.

ANOTHER Time, take a Pinch of chopped Parſley, the Green of a few young Onions, a little Mint, and Terragon, if you have it; if you have nothing but Parſley, ſtill make your Sauce; put a Couple of Anchovies haſhed in it, cut half a Lemon in little Dice, ſqueeſe the other Half into the Sauce, add a Bit of Butter, a Pinch of Flour, Salt, Pepper, and a little Water, and let your Sauce boil; your Chickens being enough, ſerve them with your Sauce over.

ANOTHER Time, put ſome Endive with your Chickens; when they are enough, give them three or four Cuts with your Knife; put them in a Stew-pan, with a Bit of Butter, a Pinch of Flour, put them on the Fire, and wet them in the Gravy your Chickens are done in. If it is not thick enough, you may put a Thickening of Yolks of Eggs.

ANOTHER Time, boil them with Onions, and put them in a Stew-pan with a Bit of Butter, kneaded in Flour, Salt, and Pepper; put them on the Fire, with a little of the Broth that the Chickens are done in, thicken it with a Thickening of Yolks of Eggs, and ſerve it hot for a firſt Courſe.

Chickens with Eels.

TAKE Chickens, pick, ſinge, and draw them; take the Livers, cut off the Galls, and haſh them with Parſley, young Onions, Muſhrooms, ſweet Herbs, fine Spices, Salt, Pepper, raſped Bacon, and a Bit of Butter; put it all in the Bodies of your Chickens, and blanch them in a Stew-pan, with a Bit of Butter, Parſley, and young Onions; then ſpit them, covered with Slices of Bacon and Sheets of Paper. Take ſome Eels, ſkin them, cut them about ſix Inches long, and lard them with ſmall Bacon; when larded, take ſome white Wine, put your Eels in, let them take one Boil, and have a Glaze of Veal made thus: Take ſome Veal, Ham, and Broth, and let it boil very well, till your Veal is quite done; then ſet it on a Stove, and let it diminiſh, till the Gravy turns to a Caramel; then put your Slices of Veal in, and put it on hot Cinders to do ſoftly, and a little Fire at Top. When your Chickens are done, uncover them, and dreſs them in their Diſh, with an

an Eſſence of Ham, and your Slices of Eel round, and ſerve it hot for a firſt Courſe.

ANOTHER Time, inſtead of larding them with ſmall Bacon, ſtick them through and through with large Lards of Bacon, and let them boil in a little white Braiſe, made with Slices of Bacon, Salt, Pepper, ſweet Baſil, Slices of Onions, and a Couple of Glaſſes of white Wine. When your Eels are done, and firm, take an Eſſence of Ham, draw your Eels out of the Braiſe, and put them in your Eſſence. When your Chickens are done, dreſs them with the Slices of Eels round, with the Juice of a Lemon in your Eſſence, put it over, and ſerve it hot for a firſt Courſe.

Chickens, the Cardinal *Way, roaſted.*

TAKE Chickens freſh killed, clean them well, and run your Finger between the Skin and the Fleſh of the Stomachs, Backs, and Legs. This muſt be done as ſoon as they are picked, or it could not do without breaking; whereas, if they are warm, it comes off eaſier, and the next Day draw them. You muſt have, at leaſt, three Quarters of a Hundred of Craw-fiſh, and boil them; when boiled, clean them, and pound the Shells in a Mortar, as fine as poſſible; the more they are pounded, the redder your Chickens will look; then put ſome Craw-fiſh Tails to it, with a good Bit of Butter, ſweet Herbs, fine Spices, Salt, Pepper, young Onions, and Parſley haſhed; pound the Whole well together, put it in a ſilk Sieve, and ſtrain it through with all your Strength, with a wooden Spoon, or Ladle, and ſtuff your Chickens betwixt the Skin and Fleſh, on the Back, as well as the Breaſt and Legs; ſpit them, covered with Slices of Bacon and Sheets of Paper, and roaſt them; when done, uncover them, dreſs them in their Diſh, with an Eſſence of Ham under, and ſerve it hot for a firſt Courſe.

Chickens marinated.

TAKE Chickens, pick, ſinge, and draw them; cut them in Pieces, as you do for a Fricaſſee of Chickens; put them in a Stew-pan, with ſliced Onions, ſweet Baſil, Parſley in Sprigs, Salt, Pepper, Cloves, a good Bit of Butter, a little Broth, and the Juice of three or four Lemons; put them on the Fire, to let them take a Reliſh, and take them out to drain; whip ſome Whites of Eggs, dip your Chickens in it, and afterwards in Flour. You muſt have ſome Hog's lard on the Fire, to fry them directly; when fried, dreſs them in their Diſh, garniſh it with fried Parſley, and ſerve it hot for a Courſe or Bye-diſh.

Chickens on Skewers glazed.

TAKE Chickens, cut them in Pieces, as for a Fricaſſee, and take the Skins off; lard the Wings, Breaſts, and Legs, and ſkewer them with ſmall Skewers, as before; the Back and Sides the ſame; put them in a Stew-pan, with ſome Bits of Veal, Ham, a Bunch of Parſley, young Onions, and ſweet Herbs, put it on the Fire, wet it with Broth, and let it do ſlowly; when done, take them off, and ſtrain off the Broth; then put it again in the Stew-pan, and over the Fire, and let it boil, till it comes to a Caramel; put your Chickens in Skewers into it, and glaze them; draw them out, and put them in their Diſh; then put in the Sauce-pan a little Cullis, and a little Gravy, with the Juice of a Lemon, and ſtrain this little Cullis; let it have a good Taſte,

put

put it under your Chickens, and ſerve it hot for a Bye-diſh, or for Garniſh to large Diſhes.

Chickens fricaſſeed with Champaign.

TAKE Chickens, pick, draw, and take off their Skins; cut the Feet off, above the Knee-joint, and the ſmall Ends of the Pinions; take off the Legs, and, with your Knife, break its Bone, and take it out; take off the Wings and Breaſt, clean the Fleſh from the reſt of the Carcaſs, waſh them in two or three Waters, and blanch them over a Stove; when blanched, put them in cold Water, clean them, and put them on a Sieve; then put them in a Stew-pan, with a little melted Bacon, a Bit of Butter, a Slice of Ham, a Bunch of ſweet Herbs, an Onion ſtuck with three or four Cloves, ſome Muſhrooms, ſome Truffles cut in Slices, and Cocks-combs, ſeaſoned with Salt and Pepper; paſs it all well over the Stove, powder it with Flour, let it take two or three Turns on the Stove, and wet it with a little Broth; boil two Glaſſes of Champaign, put it in your Fricaſſee, and let it do ſoftly; mix two or three Yolks of Eggs in Veal Gravy, with a little haſhed Parſley; when your Fricaſſee is done, and diminiſhed enough, thicken it with this Thickening, ſee it be of a good Taſte, dreſs it handſomely in its Diſh, and ſerve it hot for a firſt Courſe, or Bye-diſh.

Chickens fricaſſeed, the Countryman's *Way.*

TAKE Chickens, pick, draw, ſinge, and cut off the Legs, Wings, and Breaſts, cut the Rumps in two, and put them in Water; then take a Pan, or Stew-pan, put your Chickens in it, with a Bit of Butter and ſome Onions; ſeaſon them with Salt and Pepper, and ſet them on the Fire, till they are almoſt enough; put in a Pinch of Flour, wet them with a little Water, and make a Thickening of Yolks of Eggs, a little Nutmeg, haſhed Parſley, a Rocambole, and a Shalot haſhed; mix your Thickening with the Liquor of your Chickens, or Verjuice, or Juice of a Lemon; thicken your Fricaſſee with it, obſerve it be of a good Taſte, dreſs it in its Diſh, and ſerve it hot. If you have any Muſhrooms, you may put ſome in, it will be the better.

Chickens on Skewers.

TAKE Chickens, and cut them as for a Fricaſſee of Chickens; put them in a Stew-pan with Bits of Bacon, Parſley, young Onions, Salt, Pepper, and ſweet Herbs; put them on the Stove, with a little Flour, and wetted with a little Gravy; then let them cool, put them on your Skewers, bread them with Crums of Bread, and fry or boil them: If you fry them, before you crum them, put them in beaten Eggs, and make Uſe of them to ſtick in large Pieces of Meat.

Chickens fricaſſeed.

TAKE Chickens, and cut them as the Chickens fricaſſeed with Champaign; waſh them and blanch them, put them in cold Water, and drain them on a Sieve; then put them in a Stew-pan, with ſome melted Bacon, a Bit of freſh Butter, a Bunch of ſweet Herbs, an Onion ſtuck with three or four Cloves, a Slice of Ham, Cocks-combs, Muſhrooms, Sweet-breads, and ſome Truffles, ſeaſoned with Salt and Pepper; paſs it all over the Stove, put a little Flour, give it two or three Turns on the Stove, wet it with half Broth and half Water, and

let it do ſoftly; make a Thickening with three or four Yolks of Eggs, and a little Cream, mix it well, and put a little haſhed Parſley to it; when your Fricaſſee is done, and diminiſhed accordingly, thicken it on the Stove with your Thickening of Eggs and Cream, dreſs it neatly in the Diſh, and ſerve it hot for a firſt Courſe or Bye-diſh. If you do it with Verjuice, inſtead of Cream, mix your Eggs with Verjuice.

Chickens with Truffles, the Italian *Way.*

TAKE Chickens, pick, ſinge, and draw them; haſh their Livers with Parſley, young Onions, ſweet Herbs, fine Spices, Muſhrooms, ſome Truffles, raſped Bacon, and a Bit of Butter; haſh them well, put them in the Bodies of your Chickens, and faſten them at both Ends, that your Stuffing does not run out; faſten both Legs of your Chickens cloſe to their Bodies with Packthread, and blanch them in a Stew-pan, with Oil, ſliced Onions, Salt, Pepper, and ſweet Baſil; peel afterwards ſome Truffles, as many as you think proper, to put with your Chickens; take a Stew-pan, put in ſome Slices of Veal and Ham, put your Chickens and Truffles in it, and ſeaſon it ſlightly with Salt, Pepper, Cloves, ſweet Herbs, an Onion cut in Slices, and two Cloves of Garlic; then peel a Lemon cut in Slices, and put it with your Chickens, with half a Glaſs of Oil, and a Glaſs of Champaign; put alſo over your Chickens ſome Slices of Bacon, and put it to do ſoftly, with Fire at Top and Bottom; when done, take them out, keep them hot, take off the Slices of Bacon, and put in a Stew-pan a little Ladle of good Broth, a little one of Gravy, and a little Cullis; let it boil well together, and take off all the Fat; then ſtrain it through a ſilk Sieve, put your Cullis in a Stew-pan, with your Chickens and the Truffles, and keep them warm; when you are ready to ſerve, dreſs them in their Diſh, with your Truffles round; take Care that your Cullis be of a good Taſte, put it over your Chickens, and ſerve it hot for a firſt Courſe.

Delicate Chickens.

TAKE ſome little fat Chickens, and pick them very nicely; take the Craws out of their Necks, pull off their Skins, taking Care you do not break them, and let the End of the Wings, Legs, or End of the Rump, hang at the Skins; the Skins being taken off, draw the Chickens, cover them with Slices of Bacon, and roaſt them; when done, take them off, uncover them, and take out the Bones; put the Fleſh on a Table, mixed with a little Ham, Parſley, and young Onions haſhed, ſeaſoned with Salt, Pepper, fine Spices, and a few ſweet Herbs. Get ſome Muſhrooms, Truffles, a Calf's Udder blanched, and a little Bacon; haſh the Whole well together, and mix an Onion done under hot Cinders, and then pounded; put the Whole in a Mortar, pound it, take it out, and put it in a Stew-pan, with a Meaſure of Cream, or Milk, and four or five Yolks of Eggs; mix it all well together, put it on a Stove, to thicken a little, and take it off; ſee that the Stuffing be of a good Taſte, and put it to cool, till it be only lukewarm; then fill with your Stuffing the Skins of the Chickens, and ſew them up at each End. Take a Stew-pan, boil ſome Milk, take the Fat clean off, and put your Chickens in, for a Minute; then take them

them out, put them between two linnen Cloths, and let them cool; when cold, lard them with ſmall Bacon, like other Chickens, and put ſome Slices of Bacon in the Bottom of a Stew-pan, or Diſh; lay your Chickens on them, and put them in the Oven; if in a Diſh, under a Cover. When they are done, and of a fine Colour, take the Diſh you ſerve them in, fold a Napkin over it, dreſs your Chickens handſomely on the Napkin, and ſerve it hot for a firſt Courſe or Bye-diſh.

Chickens on Cinders.

TAKE little Chickens, pick, ſinge, and draw them; haſh their Livers with Parſley, young Onions, Muſhrooms, ſweet Herbs, fine Spices, ſome Truffles, if you have any, raſped Bacon, and a Bit of Butter; haſh all well together, put it in the Bodies of your Chickens, and cloſe them on both Ends, leſt the Stuffing ſhould drop out; blanch them in a Stew-pan, with a Bit of Butter, young Onions, and Sprigs of Parſley. Take a Stew-pan, garniſh it with Slices of Bacon, very thin Slices of Veal, Slices of Ham, and Onions cut in very thin Slices; put your Chickens in Order in it, and ſeaſoned with Salt, Pepper, ſweet Baſil, Bay-leaves, and Cloves; cover them with Slices of Veal, Ham, and Bacon, and let them do, with Fire under and over; obſerve that they be ſomewhat firm and not over done. When done, take them out and keep them warm, take the Slices of Bacon out alſo, and put in the Stew-pan a ſmall Ladle of good Broth, as much Gravy, and as much Cullis, a Glaſs of Champaign, and ſome Slices of Lemon; boil the Whole on a hot Stove, take the Fat well off, and ſtrain it through a ſilk Sieve; then dreſs your Chickens in their Diſh, and obſerve that your Sauce be a little thick, and of a good Taſte; put it upon your Chickens, and ſerve it hot for a firſt Courſe.

THOUGH I have called this Courſe, *Chickens on Cinders*, I hope, that it will not be taken amiſs, that I direct the Dreſſing of them in a Stew-pan, becauſe they retain their Gravy, taſte better this Way, and are not liable to be burnt, as they are on the Cinders. When they are dreſſed, this laſt Way, you may put ſuch a Ragout as you think fit on them, provided it be well taſted, looks well, and is ſerved hot.

Chickens, the Barbary *Way.*

TAKE good Barn-chickens, dreſs and beat them with a Rolling-pin, to break their Bones; then make a fine Stuffing, well ſeaſoned, to put in their Bodies; boil them in Milk, but do not put them in, till it boils, with all Sorts of ſweet Herbs and good Seaſoning; when done, take them out, bread them, boil them on the Braiſe, and ſerve them with a Remoulade.

Chickens with Peaſe.

TAKE Chickens, pick, ſinge, and draw them; cut their Livers in four or five Pieces, and ſome others, if you have any; ſeaſon them with Salt, Pepper, ſweet Herbs, young Onions, Parſley, and a Bit of Butter, mix all together, put it in the Bodies of your Chickens, cloſe the Rump through the upper Skin, and blanch them with a Bit of Butter, Parſley, young Onions, and Salt; cover them with Slices of

Bacon and Sheets of Paper, and roaſt them ; make a Ragout of Peaſe ready, after this Manner : Take a Stew-pan with a good Piece of Butter, and the Quantity of Peaſe you think proper, with a Bunch of young Onions and Parſley, and two Lettuces in Bunches ; cover it, and put it on the Fire, to do ſlowly ; when they are almoſt done, put in a Pinch of Flour, wet it with ſome good Gravy, and let it do ſlowly ; when it is done, take out the Bunches, let it be of a good Taſte, and make an End of thickening it with your Cullis ; when your Chickens are done, dreſs them in their Diſh, and your Ragout of Peaſe over, and ſerve it hot.

You may ſerve Chickens with *French* Beans, the ſame Way, in putting ſome Cullis, when they are done.

Chickens, the Schomberg *Way.*

TAKE young Barn-chickens, pick, draw, and ſinge them ; haſh their Livers with Parſley, young Onions, Muſhrooms, Truffles, ſweet Herbs, fine Spice, Salt, Pepper, a Rocambole chopped, and a good Bit of Butter ; the Whole being well haſhed together, put it in the Bodies of your Chickens, cloſe them at both Ends, and tie the Legs cloſe to the Bodies : Take a Stew-pan, and put in a Bit of Butter, or melted Bacon, with Parſley, young Onions whole, and ſweet Baſil ; put your Chickens in it, ſeaſoned with Salt and Pepper ; put them on the Fire, and blanch them very round and white ; ſpit them on iron Skewers, and faſten them to the Spit ; let them do ſlowly, baſte them with freſh Butter, bread them, and let them take a fine Colour ; when done, dreſs them in their Diſh with an Eſſence of Ham under, and ſerve it hot for a firſt Courſe.

Chickens in Bottles.

TAKE Chickens, pick, ſinge, and draw them ; ſinge the Legs, Wings, and Head, as neat as poſſible ; draw them by the Necks, and take out all the Bones in general, and Part of the Fleſh. Obſerve, not to cut the Skin off the Neck too low. Make a Stuffing as in the Chickens with Cream ; all the Difference is, that you make it a little lighter, and whip in more Whites of Eggs. You muſt have a Bottle of a very thin Glaſs, and the Neck of it a little bigger than the other Bottles, and put the Chickens in, as ſtrait as you can ; but take Care to have the Skin of the Neck of the Chicken at the Top of the Bottle like a Gut, and fill it almoſt half full with your Stuffing. Have a little Ragout ready, made of very thin and ſhort Slices of Chickens, or Fowls, and Slices of Partridges, Truffles if you have any, and Slices of Cocks-combs, wetted with a little Broth, and ſeaſoned ; ſee it be of a good Taſte, and thickened with a little white Cullis, made the *Queen*'s Way, and the Juice of a Lemon ; put it all in your Chicken, fill it with the reſt of your Stuffing, and tie the Head with the Skin over the Neck of your Bottle. You may take Chickens, and dreſs them in the Shape of a Pear ; one Leg ſerves for the Stalk of the Pear, and one large Chicken will ſerve for two Pears ; but, to do it well, have a little Chicken, one Leg to come out, for the Stalk of the Pear, and fill it with the ſame Stuffing and Ragout. Obſerve to make it in the Shape of a Pear, as much as you can, and do

them

them in a little white Braiſe. When done, ſerve them with a little white Cullis, made the *Queen*'s Way, or an Eſſence of Ham, or an *Italian* Sauce. Another Time, lard them with ſmall Bacon on all Sides, and let them do, the ſame Way, and take Care they be not too much done, becauſe of the Bacon; you muſt have a Glaze ready, as for *Scotch* Collops of Veal, and glaze them as well as poſſible. You may do Fowls, the ſame Way; one Fowl will make four Pears; one Turkey the ſame: You may make them alſo of Partridges, Pigeons, Pheaſants, and Ducks, the ſame. As for the Chickens in Bottles, the Number is according to the Bigneſs of your Diſh. Boil them in Water, and take Care none goes in the Bottle; you muſt have at leaſt three Hours, to boil it; when you are ready to ſerve, put in the white Cullis at the Mouth of the Bottle, and cut the Bottle with a Diamond, that thoſe, that are at Table, may take the Chickens out themſelves.

Chickens in Epigram.

GET ſome roaſted Chickens, cut their Legs and Wings, ſcrape the End of the Legs, take out the great Bones of the Legs, leave the Skins behind the Wings and Legs as much as poſſible, cut out Part of the Fleſh, without diſfiguring the Legs and Wings, and put the Fleſh off the Breaſt of your Chickens in thin Slices; haſh the reſt of the Carcaſs with a Calf's Udder, a Bit of blanched Bacon, a Bit of Crum of Bread, boiled in ſome Milk, and an Egg; ſeaſon all with Salt, Pepper, ſweet Herbs, fine Spices, Muſhrooms, and freſh Truffles, if you have any; haſh all together, let it be of good Taſte, and fill the Legs and Wings with it, within the Thickneſs of an Inch; bread them with Crums of Bread, put them in Order in a Baking-pan, with Slices of Bacon, and let them take a fine Colour in the Oven; make a Ragout after this Manner: Take a Stew-pan, put in it a Bit of Butter, ſliced Muſhrooms, and Truffles, if you have any, and paſs them on the Fire a Moment, with a Pinch of Flour, wetted with a little Broth, and ſeaſoned; put a haſhed Rocambole in it, and put your Slices of Chickens in. Obſerve it be of a good Taſte, and thicken it with Yolks of Eggs and Cream, and the Juice of a Lemon; dreſs it in the Diſh, and your Legs and Wings over. Another Time, break the Bones of the Carcaſſes in a Ladle of Broth, which will ſerve to wet your Slices of Chickens.

You may ſerve Fowls, Turkies, and all Sort of Poultry, the ſame Way.

Chickens in a Pan.

TAKE Chickens, pick, ſinge, and draw them; ſplit them on the Backs, take out the great Bones of the Legs and Breaſts, truſs the Legs, like young Turkies, and ſeaſon them within with Salt and Pepper; garniſh a Stew-pan with little Slices of Veal and Ham, Slices of Onions, ſweet Baſil, and Cloves of Garlic haſhed; put in your Chickens a little Salpicon, made of Sweet-breads, fat Livers, Muſhrooms, and Cocks-combs, put it in the Bodies of your Chickens, and cover the Top, as it was at Bottom; cover your Stew-pan, and ſet it a doing ſlowly, with Fire at Top and Bottom; when done, take your Chickens out, keep them warm, put a Ladle of Broth in the

Stew-pan, and let it boil. When the Meat is done, take it off, ſtrain the Liquor through a ſilken Sieve, take the Fat well off, put it on the Fire, and let it boil, till it comes to a Caramel; then glaze your Chickens, dreſs them in their Diſh, and put in that Stew-pan a little Broth, or Gravy, and Cullis, and the Juice of a Lemon. Obſerve, that it be of a good Taſte, and put it under your Chickens.

ANOTHER Time, do it without glazing, in putting ſome Gravy and Cullis in your Stew-pan, and ſerve it over your Chickens.

YOU may do Capons, Fowls, Partridges, and Pheaſants, the ſame Way.

CHAP. XX.

Of Courſes with Quarters of Lamb.

A fore Quarter of Lamb in a Caul.

YOUR Fore-quarter being roaſted, take off the Shoulder, the Fleſh of which put on a Table, to be minced with a Bit of blanched Bacon, a Bit of Beef-ſewet, and a Calf's Udder; add a Bit of Crum of Bread, boiled in Milk, with four or five Yolks of Eggs; ſeaſon the Whole with Salt, Pepper, ſweet Herbs, Spice, ſome Garlic, and Muſhrooms cut ſmall; all being well mixed together, put a Calf's Caul in a Baking-pan, lay over it your Quarter of Lamb, with a Border of your Stuffing, two or three Fingers deep, round it and over it, and put in the Stump of your Lamb, reaching about two Inches over the Border of your Pan; keep a Ragout ready made, thus, *viz.* Put a Stew-pan over the Fire, with a little Gravy and Broth, ſome Muſhrooms, and Sweet-breads of Lamb, or Veal, cut into Bits; this being boiled, and the Sauce ſhort, thicken it with Cullis; add to it ſome Cocks-combs, Artichoke-bottoms, and fat Livers, if you have any; your Ragout being palatable, put in it ſome Lemon-juice, and let it be cold; then put it over your Quarter of Lamb, and over the Whole, the Remainder of your Stuffing, ſmooth it with beaten Eggs, and wrap up the Whole in your Calf's Caul, over which pour ſome melted Butter with Crums of Bread; let it get a Colour in the Oven, diſh up your Quarter of Lamb, and ſerve it up hot, with an Eſſence under it, for a firſt Courſe.

The two hind Quarters of Lamb with ſweet Herbs.

TAKE the hind Quarters of Lamb, and raiſe the Skin, without breaking it, ſo as it may ſtick on the Side, without taking it off, beginning at the Knuckle; take ſome ſcraped Bacon, Parſley, and Chibbol cut ſmall, ſeaſoned with Salt, Pepper, ſweet Herbs, Spice, a Bit of Butter, and Muſhrooms; the Whole being well minced and mixed together, put it between the Skin and the Fleſh of your Lamb, tie up the Skin, to keep in the Stuffing, and ſpit your hind Quarters with Slices of Bacon and Paper round; your Lamb being roaſted, take off the Slices of Bacon and Paper, ſtrew ſome Crums of Bread over it,

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and let it roaſt a little more, to get a Colour; diſh it up with Gravy and Cullis, mixed together, with ſome Shalots cut ſmall, a little pounded Pepper, and Orange-juice. You may add a Couple of Rocamboles, if the Maſter you ſerve likes them. This is ſerved up hot for a firſt Courſe.

YOU may likewiſe lard theſe hind Quarters, and do them in a large Stew-pan, being glazed.

Lambs Plucks, the Italian *Way.*

TAKE a Lamb's Pluck, *viz.* The Head, Trotters, Harſlet, *&c.* take out the Jaw-bones, cut the Tip of the Muzzle, and put the Head and the Harſlet in freſh Water; after theſe have been blanched, put in the Trotters, and, the Head, Harſlet, and Feet of your Lamb being parboiled, put them in a Kettle over Slices of Bacon; the Whole being ſeaſoned with Salt, Pepper, ſweet Herbs, ſweet Baſil, Thyme, and Slices of Onions, with more Slices of Bacon over, pour ſome Water in it, and let it boil; when boiled enough, put it in a Diſh, ſkin the Tongue, cut it in two, open the Head by the Skull, and take out the Bone, to take out eaſier the Brain; put the Head, ſo ordered with the Tongue, in the Middle of your Diſh; cut the Lights and Liver in four or five Bits, placing them with the Trotters round the Head, put over the Whole an *Italian* Sauce, and ſerve it up for a ſmall Diſh.

FOR a Change, take your Liver and Lights, cut in very thin Slices, and toſſed up in a Frying-pan, ſeaſoned with Salt, Pepper, Chibbol, Parſley, and a Duſt of Flour; when done, add a Daſh of Vinegar and Gravy, and ſerve it up hot.

A white Fricaſſee of a fore Quarter of Lamb.

TAKE a fore Quarter of Lamb, take off the Shoulder, and cut it with the Remainder in ſquare Bits three Fingers broad; throw them in freſh Water, blanch them, and put them in a Stew-pan with a Bit of Butter, a Bunch of ſweet Herbs, ſome Pepper, and Salt; toſs it up, ſtrew over it a Duſt of Flour, let it ſtew ſlowly in Water, if you have no Broth, and put in it ſome Muſhrooms; when your Fricaſſee is enough, and reliſhing, thicken it with four or five Yolks of Eggs, ſome Cream, a little Parſley and Shalots cut ſmall, Nutmeg, and a Lemon-juice; ſerve it up hot for a ſmall Diſh.

A fore Quarter of Lamb in Scotch *Collops.*

TAKE a fore Quarter of Lamb, raiſe the Skin thereof with your Knife, beginning at the Knuckle, and put between the Skin and the Fleſh a Salpicon. See the Manner of making it in the Chapter of *Culliſſes*. The ſaid Quarter being ſcalded, and larded with middling Bacon, put it in a Stew-pan with ſome Slices of Veal, Ham, and Bacon over it, to hinder it from blackening; then let it boil with ſome Broth and Water, a Bunch of ſweet Herbs, and Onions; your Lamb being boiled enough, ſtrain off the Broth, which put on again in a Stew-pan, to let it boil to a Jelly; put your Quarter of Lamb in it, put the Whole on hot Cinders, to glaze, and diſh up your Quarter of Lamb with the Liquor left in the Stew-pan, mixed with a little Gravy, Cullis, and Lemon-juice, put under your Lamb, and ſerve it up hot.

A hind Quarter of Lamb in the Form of a Sauſage.

TAKE a hind Quarter of Lamb, ſplit it in Length, and lard it with Bacon and Ham, after the great Bone is taken out; this done, put in the following Salpicon, *viz.* Take ſome Ham cut in Dice, ſome Wings and Breaſts of Chickens, ſome Muſhrooms, and pickled Cucumbers; ſeaſon the Whole with Salt, Pepper, ſweet Herbs, Spice, Parſley, and Chibbols cut ſmall; mix all well together, fill with it your Quarter of Lamb, which muſt be rolled up in the Form of a Sauſage, put it in a Cloth, tied with Packthread, and let it be done in a white Braiſe; when ready, take off the Cloth and the Packthread, diſh it up with a Sauce made of White-wine, or the *Italian* Sauce, ſpoken of in the Chapter of *Culliſſes*.

CHAP. XXI.

Of Pheaſants.

Pheaſants with a Sauce, the Spaniſh *Way.*

TAKE ſome Pheaſants, pick and draw them clean, and take Care not to cut the lower Part of the Belly; take ſcraped Bacon, Parſley, green Onions, Pepper, Salt, ſweet Herbs, fine Spice, and Muſhrooms, mince all ſmall together, put it into the Bellies of your Pheaſants, and thruſt the Rump through the lower Part of the Belly; let them roaſt on the Spit, wrapped up in Slices of Bacon and Paper tied round; take a Stew-pan, put in it good Oil, an Onion cut into Slices, ſome Parſley, and a ſmall Carrot cut into ſmall Bits, put all over a Stove, and give it ſome Toſſes; moiſten it with good Gravy, good Cullis of Ham, half a Lemon cut in Slices, after the Rind has been taken off, ſome Muſhrooms, three or four Cloves of Garlic, and a little Baſil, with a good Glaſs of Champaign; ſkim well off the Fat of your Cullis, take the Liver of your Pheaſants, taking off the Gall, and pound it in a Mortar; it being pounded, put a little Gravy in your Mortar, to take out the eaſier your Liver, and take the Onions and Carrots out of your Cullis; put in it your Liver, which you juſt have pounded, and ſtrain it off. Your Pheaſants being roaſted, draw them off, in taking off the Slices of Bacon, diſh them up, put your Sauce, made the *Spaniſh* Way, over them, and ſerve them up hot for Entry.

Pheaſants with Olives.

TAKE as many Pheaſants as you think will make up your Diſh, pick, ſinge, and draw them clean, but do not cut the lower Part of the Belly, or Vent; take off the Galls from your Livers, and cut theſe ſmall, with ſome Parſley, green Onions, Muſhrooms, ſweet Herbs, fine Spice, Pepper, Salt, ſcraped Bacon, and a Bit of Butter; put all this into the Belly of your Pheaſants, and thruſt the Rump into the lower Part of the Belly, or Vent, to prevent your Force-meat from coming

coming out; blanch them in a Stew-pan with Butter, Parſley, green Onions, Salt, and Baſil, all in Branches; put your Pheaſants on the Spit, wrapped up in Slices of Bacon and Paper tied round. Take ſome Olives, take out their Stones, blanch them in hot Water, and put them in a Stew-pan, with Cullis, Eſſence of Ham, and Gravy; put them a boiling, ſkimming well off the Fat, and ſee that all together be reliſhing. Your Pheaſants being roaſted, draw them off, take off the Slices of Bacon, diſh them up, put your Olives over them, and ſerve them up hot for Entry.

Roaſted Pheaſants with Oyſters.

TAKE ſome Pheaſants, pick and draw them, but do not cut off the lower Part of the Belly, or Vent, and cut the Livers ſmall; take ſome Oyſters, blanch them, take off the Hard in the Middle, and put them in a Stew-pan with ſome Butter, together with your minced Livers, Parſley, green Onions, Pepper, Salt, ſweet Herbs, and fine Spice; give it all together two or three Toſſes, put in it your Pheaſants, and thruſt the Rump into the lower Part of the Belly, or Vent; blanch them as thoſe before, and put them on a Spit, wrapped up in Slices of Bacon and Paper tied round. Take again Oyſters blanched as the other, put them in a Stew-pan, with half a Ladle of Ham-Cullis, and a little of other Cullis, and boil them; being boiled as low as you would have, put in your Oyſters, with a Lemon juice. Your Pheaſants being roaſted, draw them off; in taking off the Slices of Bacon, diſh them up, with your Oyſter-ragout over them, and ſerve them up hot for Entry.

Pheaſants with Oyſters, the Italian *Way, with a white Sauce.*

TAKE ſome Pheaſants, pick and draw them clean, cut their Livers ſmall, and take ſome Oyſters, *viz.* to each Pheaſant half a Dozen will be enough; blanch them, and put them in a Stew-pan with your Livers, and a Lump of Butter, ſome Parſley, green Onions, Pepper and Salt, ſweet Herbs, and fine Spice; put all together a Moment over the Fire, and put it into your Pheaſants; blanch them in a Stew-pan with Oil, green Onions, Parſley, Baſil, and a Lemon-juice, and put them on the Spit, covered with Slices of Bacon and Paper tied round. Take ſome Oyſters, blanch them in their own Liquor, and pick them; take a Stew-pan, put in it four Yolks of Eggs, the half of a Lemon cut into ſmall Dice, a little beaten Pepper, a little ſcraped Nutmeg, a little Parſley cut ſmall, a Rocambole, an Anchovy cut ſmall, a little Oil, a ſmall Glaſs of Champaign, or other White-wine, and a Lump of Butter, with a little Ham-cullis; put your Sauce over the Fire, thicken it, take Care the Sauce does not turn, put in it your Oyſters, and ſee that your Sauce be reliſhing. Your Pheaſants being done, draw them off, take off the Slices of Bacon, diſh them up with the Oyſter-ragout over them, and ſerve them up hot for Entry.

Pheaſants with Maingots.

TAKE ſome Pheaſants, pick and draw them clean; take their Livers, taking off the Gall, and mince them with ſome Parſley, green Onions,

Onions, ſcraped Bacon, a Lump of Butter, Pepper, Salt, ſweet Herbs, and fine Spice; put all this into the Bellies of your Pheaſants, and blanch them in a Stew-pan, with ſome Butter, Parſley, and green Onions; this done, put them on the Spit, and cover them with Slices of Bacon and Paper tied round; take ſome Maingots, cut them into Slices, and blanch them in hot Water, put them in a Stew-pan, with a little Cullis, together with Ham-Eſſence and a little Gravy; let them boil a Moment, and ſkim them off. Your Pheaſants being roaſted, take off the Slices of Bacon, diſh them up, put your Ragout of Maingots over them, and ſerve them up hot for Entry.

Pheaſants with green Truffles.

TAKE ſome Pheaſants, ſinge them over the Fire, and pick them clean; draw them, mince the Liver ſmall, with ſcraped Bacon, Parſley, green Onions, ſome Truffles, Pepper, Salt, ſweet Herbs, fine Spice, and a Lump of Butter, all together minced very ſmall, put it into the Bellies of your Pheaſants, tie them up at both Ends and blanch them, as the other before; then put them on the Spit, wrapped up in Slices of Bacon and Paper tied round it. Take ſome Truffles, peel and cut them into Slices, waſh them well, put them in a Stew-pan with a little Broth, and let them ſtew ſoftly; being ſtewed, thicken them with common Cullis, or Ham-Eſſence, and put to it a Lemon-juice. Your Pheaſants being roaſted, draw them off, take off the Slices of Bacon, diſh them up, put your Ragout of Truffles over them, and ſerve them up hot for Entry.

Pheaſants with Truffles, the Italian *Way.*

TAKE your Pheaſants, clean and order them as thoſe before; the Difference is, that the other were roaſted; take a Stew-pan, place in it ſome Slices of Veal, of Ham, and Onions, and put in it your Pheaſants; take ſome Truffles, as many as you think fit, peel and waſh them, put them in the Stew-pan, with your Pheaſants, ſeaſoned with Pepper, Salt, ſweet Herbs, three or four Cloves of Garlic, a Lemon cut into Slices, half a Glaſs of Oil, and a Glaſs of Champaign; continue to cover them with your Slices of Veal and Bacon, and put them a ſtewing, with Fire over and under, but take Care they be not too much done; your Pheaſants muſt be plump and firm. Being done, take them out, and keep them hot; put into the Stew-pan your Pheaſants have been in half a Ladle of good Gravy, with as much Ham-cullis, let all together boil well, ſkimming the Fat off, ſtrain off this Sauce in a ſilk Strainer, and put your Truffles into your Sauce again; being ready to ſerve up, diſh your Pheaſants with the Truffles round them, put your Sauce over them, and ſerve them up hot for Entry.

Pheaſants ſtewed in a Braiſe.

TAKE ſome Pheaſants, pick and draw them; truſs their Legs inſide the Body, blanch them over a Charcoal-fire, lard them with thick Bacon cut into Slices, as ſmall as the Half of a little Finger, and ſeaſon it with Pepper, Salt, ſweet Herbs, and fine Spice. Take a wooden Larding-pin to lard your Pheaſants; being larded, tie them with Packthread, and put them a ſtewing in the Braiſe: Here follows the Way of doing it, *viz.* Take a long deep Stew-pan, or a Braſs Kettle,

Kettle, put into it ſome Slices of Bacon and Beef, put in it your Pheaſants, and ſeaſon them with Pepper, Salt, ſome Baſil, Thyme, Bay-leaves and Onions; then put in again another Laying of your Slices, moiſten them with a Ladle of Broth, and put them gently a ſtewing, with Fire under and over; being ſtewed, ſerve them with a minced Sauce, or a Ragout of Sweet-breads of Veal, or *Spaniſh* Cardoons, and ſerve them up hot for Entry.

Pheaſants with Cabbage.

TAKE ſome Pheaſants, and order them, the very ſame Way as thoſe before; take ſome Cabbage, blanch it, bind it with ſmall Packthread, divided into ſeveral Parcels, and put it a ſtewing in your Braiſe, together with your Pheaſants; this done, take them out, with your Cabbage, to drain, and diſh up your Pheaſants; between each Pheaſant lay a Bit of Cabbage, with a good Cullis over it, and ſerve it up hot for Entry.

Pheaſants with Achia.

TAKE ſome Pheaſants, pick and order them as thoſe before, and put them on the Spit, wrapped up in Slices of Bacon and Paper tied round. Take ſome Achia, cut it into Slices, and blanch it in hot Water; being blanched, put it in a Stew-pan with a little Ham-eſſence, together with a little of your common Cullis, and a little Gravy, and ſet all together a Moment over the Fire; the Pheaſants being done, draw them off, taking off the Slices of Bacon, diſh them up, let your Ragout be reliſhing, put over them your Ragout of Achia, and ſerve them up hot for Entry.

Pheaſants with Craw-fiſh.

TAKE young Pheaſants, pick and draw them, leave the Vent whole, take the Livers, taking off the Gall, and mince them with ſcraped Bacon, a Lump of Butter, Parſley, green Onions, Muſhrooms, Pepper, Salt, and fine Spices; mince all together very ſmall, put it into the Bellies of your Pheaſants, thruſt the Rump into the Vent, and blanch them in a Stew-pan, with a Lump of Butter, ſome green Onions and Parſley, all in Branches; then put them to the Spit, wrapped up in Slices of Bacon and Paper tied round. Take a Dozen of the middling Sort of Craw-fiſh, which put a ſtewing; this done, take off the ſmall Claws, pick the Tails, and put them in a Stew-pan, with a little Eſſence of Gravy; let them ſtew, to make them have a Taſte. Your Pheaſants being roaſted, draw them off, take off the Slices of Bacon, diſh them up with the Craw-fiſh round them, and your Eſſence over them, and ſerve them up hot for Entry.

AT another Time, make Uſe of Craw-fiſh Cullis, which is made in the following Manner: Take ſome ſmall Craw-fiſh, waſh them well, and put them a ſtewing with green Onions, Parſley, Pepper, Salt, and a little Water, and put them over the Fire; as ſoon as the Water boils up, they are done: Pick them and pound the Shells; put in a Stew-pan a Piece of a Fillet of Veal cut into Bits, with ſome Slices of Ham, Onions, and Carrots cut alſo into Bits, and put your Stew-pan over the Fire; when your Cullis begins to ſtick a little, moiſten it with Broth, and put in it ſome Crums of white Bread, with

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one or two Slices of Lemon; taſte your Cullis, whether it be good, take out of it all the Meat, put in your pounded Craw-fiſh Shells, and ſtrain them immediately off. You may uſe this Cullis with all Sorts of Meat, Partridges, or Pigeons, *&c.* When your middling Sorts of Craw-fiſh have got a Taſte, put them into this Cullis, and ſerve them up hot.

AT another Time, put your Craw-fiſh Tails in a Stew-pan with Gravy, ſome Cullis and Salt, to make them reliſh; then put them in your Craw-fiſh Cullis, and after that your Cullis, with the Craw-fiſh Tails over your Pheaſants, and ſerve them up hot.

Pheaſants, the Spaniſh *Way.*

TAKE your Pheaſants, ſinge, pick, and draw them; mince the Livers with a Lump of Butter, ſcraped Bacon, Muſhrooms, green Truffles, if you can get any, ſome Parſley, green Onions, Pepper, Salt, ſweet Herbs, and fine Spice; mince all well together, put it into the Bodies of your Pheaſants, tie them up at both Ends, and blanch them in a Stew-pan; being blanched, put them on the Spit, wrapped up in Slices of Bacon and Paper tied round. Take a Stew-pan, put in it an Onion cut into Slices, and a Carrot cut in ſmall Bits, with a little Oil; give it ſome Toſſes over the Fire, and moiſten it with Gravy, good Cullis, and a little Eſſence of Ham; put in it the Half of a Lemon cut into Slices, four Cloves of Garlic, a little Baſil, Thyme, a Bay-leaf, a little Parſley, green Onions, and two Glaſſes of White-wine. If you have any Carcaſſes of Pheaſants, pound them, and put them into this Sauce; if you have none, pound the Livers you kept of your Pheaſants, after you have taken off the Gall; when your Cullis is well ſkimmed, let it be of a good Taſte, put in your Liver pounded, and ſtrain off your Cullis. Your Pheaſants being done, draw them off, take off the Slices of Bacon, diſh them up with your *Spaniſh* Sauce over them, and ſerve them up hot for Entry.

THEY are alſo ſerved up cut into Pieces; after they are done, cut them, put them in a Stew-pan with your *Spaniſh* Sauce, and ſerve them up hot for a ſmall Entry.

CHAP. XXII.

Of Heads, Plucks, and Gibblets.

An Entry of Turkey-wings.

TAKE the Wings of Turkies; being well picked and ſcalded, blanch them, cut off the ſmall End, and break the Bone with a Knife in the Middle of the Wing; put them in a Stew-pan, put in it ſome Muſhrooms, a Bit of Butter, a Bunch of Parſley, green Onions, and a Branch of Baſil, with three Cloves; the Bunch being tied together, put it with your Wings over the Fire, toſs them up now and then, ſtrew a Duſt of Flour over them, moiſten them with Broth,

Broth, ſeaſon them with a little Pepper and Salt, and let them boil very ſoftly; being boiled, make a thick Sauce with five Yolks of Eggs, and beat them up with a little Cream, or Milk; put in it a little Nutmeg, and a Couple of Shalots cut very ſmall, let your Fricaſſee be of a good Taſte, and thicken it; being thickened, put in a little Parſley cut ſmall, with a Lemon-juice, diſh it up, and ſerve it up for a ſmall Entry.

You may make your Fricaſſee with a brown Sauce, in moiſtening it with Gravy, and thicken it with Cullis.

Other Turkey-wings dreſſed with a white Sauce.

YOUR Wings being ſcalded, plucked, and blanched very clean, put in the Bottom of a Stew-pan, or Kettle, Slices of Bacon, place in it your Wings, and ſeaſon them with Pepper, Salt, ſome Slices of Onion, Baſil, Bay-leaves, and ſome Lemon-ſlices, with two or three Cloves; continue to cover them with Slices of Bacon, and moiſten them with Broth, which muſt be a little above the Wings. If you have no Broth, moiſten them with Water, and they will be ſo much the whiter: Then ſet them a ſtewing very ſoftly, and take Care they do not go on too faſt a ſtewing; make a little Ragout, as follows: Take a Stew-pan, put in it a Lump of Butter, and ſome Muſhrooms cut in Slices, toſs them up now and then, ſtrew a Duſt of Flour over them, moiſten them with good Broth, and let them ſoak ſoftly a While. Your Wings being done, take them out, drain them, and diſh them up; let your ſmall Ragout of Muſhrooms be of a good Reliſh, and thicken it with Yolks of Eggs, as that above. Your Ragout being thickened, put in it the Juice of a Lemon, put it over the Wings, and ſerve it up hot for a ſmall Entry.

You may ſerve them up in a Terrine, in the ſame Manner.

Another Entry of Turkey-wings with fine Herbs.

TAKE your Wings of Turkies; being ſcalded and blanched, lay in the Bottom of your Stew-pan, or Kettle, ſome Slices of Bacon and Veal, place in it your Wings, and ſeaſon them with Pepper, Salt, ſome Onion-ſlices, Baſil, Bay-leaves, ſome Slices of Lemon, and two or three Cloves; continue to cover them, with your Slices of Bacon and Veal, cover them, and put them a ſtewing. Being done, take them out, ſtrew over them the Crums of Bread, place them in a Diſh, let them take a Colour in the Oven, or upon the Gridiron, and diſh them up for a ſmall Entry. You may fry them, after you have dipped them in Eggs and ſtrewed with Crums of Bread, *&c.* and make Uſe of it as a ſmall Entry, or to garniſh ſome Diſh with, as a Piece of Beef, *&c.*

WINGS of Capons, Fowls, and Chickens are dreſſed and ordered, as thoſe of Turkies above.

Another Entry of Turkey-wings in Salpicon glazed.

TAKE Turkey-wings; being ſcalded and blanched, break the Bones, and draw them out, at the bigger End of the Wing; draw the Bones dexterouſly, and fill or ſtuff them with Salpicon; here follows the Way of making the ſame:

CUT ſome Ham into ſmall ſquare Pieces, ſufficient for the Quantity of Wings you take; cut ſmall ſome Muſhrooms and green Truffles,

fles, if you have any, and Slices of Whites of Fowls, likewiſe cut in ſmall Squares; put your Ham, thus cut ſmall, in a ſmall Stew-pan, to let it ſweat with a little Butter; ſtrew them with a Duſt of Flour, put in a few green Onions cut ſmall, with a little Parſley, and moiſten it with a little Gravy; then put in your Muſhrooms and Truffles cut in Squares, together with the White of Fowls, let it ſtew a little While, have a good Taſte, and put in it a Lemon-juice; there muſt be no Sauce left, and let the Salpicon be juſt thickened; ſtuff the bigger End of your Wings, ſew them up, and lard them with fine Bacon; being larded, put them in a Stew-pan, with ſome Slices of Ham and Veal, a Bunch of ſweet Herbs, two ſmall Onions, and a Slice of Bacon upon them; moiſten them with two Ladles of good Broth, and let them ſtew; being ſtewed, take out your Wings, and keep them hot; ſtrain their Broth through a Strainer, put it again in the Stew-pan over the Fire, and let the Sauce turn to a Caramel. Now put in again your Wings, and keep them upon hot Cinders, ſo that they may the more eaſily glaze, or turn to Caramel; being glazed, and ready to be ſerved up, take off the Thread, diſh them up, put into their Stew-pan a little Gravy and Cullis, with a Lemon-juice, ſtrain it through a Strainer, put it over your Wings, and ſerve it up hot for Entry.

An Entry of Sheeps Tongues.

TAKE Sheeps Tongues, and put them into cold Water; throw them into hot Water, to take off the Skin; being blanched, put them a boiling in a Kettle with Water, Onions, Pepper, Salt, Cloves, ſweet Herbs, and Bay-leaves. Being boiled, you may uſe them with all Sorts of Ragouts.

Sheeps Tongues, the St. Geran *Way.*

CUT your Tongues into very thin Slices, make a Laying of them in your Diſh, put over it a little Parſley cut very ſmall, green Onions, a few ſweet Herbs, and a little Pepper, and moiſten it with a little Cullis; make another Laying of your Slices of Tongues, ſeaſon it the ſame, and ſo go on till your Diſh is full; ſtrew over it Crums of Bread, let it take a Colour in the Oven, and ſerve them up hot for a ſmall Courſe.

Sheeps Tongues larded.

LARD your Tongues; being larded with fine Bacon, put them on Skewers and roaſt them; being done, diſh them up with a Pepper and Vinegar, or ſweet Sauce, according to the Maſter's Palate, and ſerve them up hot.

Sheeps Tongues, the German *Way.*

TAKE ſome Carrots, cut them in pretty ſmall Slices, put them in a Stew-pan with Gravy and Cullis, and let them ſtew; then take your Sheeps Tongues, and let them ſtew ſoftly with your Roots; put in it a Glaſs of White-wine, and ſo let them ſoak; let them be reliſhing, diſh them up, put your Roots over them, with their Cullis, and a Lemon-juice, and ſerve them up hot for Entry.

Other

Other Sheeps Tongues in Ragout.

TAKE Sweet-breads of Veal, Muſhrooms, Truffles, and a Bunch of ſweet Herbs, keep theſe ready in a Stew-pan, put in a Spoonful both of Gravy and Cullis, and boil all together; then take ſome ſmall Sheeps Tongues, open or ſlit them in two, and let them ſoak ſoftly with the reſt; add to it ſome Artichoke-bottoms, and let it be of a good Taſte; being done, put in a Lemon-juice, diſh them up, and ſerve them up hot.

Sheeps Tongues in Papers.

TAKE boiled Sheeps Tongues, that are good and palatable, ſlit them in two, and make a little Force-meat with a Bit of Veal, blanched Bacon, and a Bit of Beef-ſewet; ſeaſon theſe with Parſley, green Onions, Muſhrooms, ſweet Herbs, fine Spice, Pepper, and Salt, and mince all well together. Then cut ſome Paper big enough to wrap in your Tongues, take off your Force-meat, and put ſome into your Paper; put in it a Tongue, and after that your Force meat over the Tongue, as you have done under it, and wrap it up as dexterouſly as you can; do the ſame with all your other Tongues, place them in a Baking-pan, and let them be baked in the Oven, or under a Cover; being baked, diſh them up, and ſerve them up hot for a ſmall Entry.

Sheeps Tongues broiled.

YOUR Tongues being boiled, put a Lump of Butter in a Stew-pan, with Parſley and green Onions cut ſmall; ſplit your Tongues, but do not part them quite; put them in them Stew-pan, ſeaſon them with Pepper, Salt, ſweet Herbs, and fine Spice, ſet them a Moment over the Fire, ſtrew ſome Crums of Bread over them, and let them be broiled; being broiled, diſh them up with a Shalot-Sauce, or Pepper and Vinegar thickened, and ſerve them up hot for a ſmall Entry.

Sheeps Trotters in a white Fricaſſee.

BOIL your Trotters, and cut them into Pieces; put it into a Stew-pan with a Lump of Butter, and an Onion cut ſmall, give it ſome Toſſes upon the Fire, and put in your Trotters a little floured; give them alſo ſome Toſſes, and moiſten them with ſome Broth. Then make a thick Sauce with Yolks of Eggs, beat theſe up with a Lemon-juice, Nutmeg, Rocambole, and Parſley cut ſmall, and ſo thicken your Fricaſſee; let it have a good Taſte, diſh it up, and ſerve it up hot for Entry.

Other Sheeps Trotters in Surtout.

TAKE Sheeps Trotters; being boiled, cut them into Bits, as thoſe before, and do them the ſame Way, moiſtening them with Gravy and Cullis; let them have a good Taſte, and let them be cold; being cold, diſh them up, cover them with a little Force-meat very thin, and make them very ſmooth; ſtrew over them Crums of Bread, let them have a good Colour in the Oven, or under a Cover, and ſerve them up hot.

ANOTHER Time, ſtrew them with *Parmeſan* Cheeſe, and they muſt be but a little While in the Oven.

An

An Entry of Sheeps Trotters forced.

LET your Sheep's Trotters be well ſcalded, and let them ſtew in good Seaſoning, taking Care they be not over done; take them off, take out the Bones, ſtretch the Skin upon the Dreſſer, force them, and roll them up one by one; then place them in a Diſh, moiſten them with a little Fat, ſtrew them with Crums of Bread, *&c.* and let them take a Colour in the Oven; being pretty brown, diſh them up with a little Cullis under them, and ſerve them up hot for Entry.

THESE Trotters are alſo dreſſed with a white Sauce, in putting them into a Stew-pan with melted Lard, ſweet Herbs, green Onions, which you muſt take out again, Pepper, Salt, and Nutmeg; thicken your Sauce with Yolks of Eggs and Verjuice, and ſerve it up hot for a ſmall Entry.

Another Way of dreſſing Sheeps Trotters forced.

YOUR Trotters being forced, dip them in a beaten Egg, and ſtrew them with Crums of Bread, *&c.* let them be fried in Hog's-lard, and ſerve them up hot with fried Parſley, for a ſmall Entry.

A Calf's Liver roaſted.

TAKE a Calf's Liver that is fat, and lard it with fine Bacon; being larded, put it upon a Skewer, or Skewers, and tie it to the Spit; this done, take it off, diſh it up, putting over it a thick Pepper and Vinegar Sauce, and ſerve it up hot for Entry.

Another Calf's Liver in a Braiſe.

TAKE a Calf's Liver, lard it with thick Bacon, and put it to be done in a Braiſe; this done, take it off, and let it drain; diſh it up, putting a minced Sauce over it, or a Ragout made of Sweet-breads of Veal and Muſhrooms, and ſerve it up hot for Entry.

Another Calf's Liver, the Lyons *Way.*

TAKE a Calf's Liver cut into very thin ſmall Slices, and put it in a Stew-pan, or Frying-pan, with a Bit of Butter, and green Onions cut ſmall; put it over a quick Fire, and ſeaſon it with Pepper and Salt; let it have a good Taſte, putting in it a Daſh of Vinegar, and ſtrewing over it a Duſt of Flour; then moiſten it with a little Gravy, diſh it up, and ſerve it up hot.

A Calf's Liver in a Caul.

TAKE a Calf's Liver, take off the Skin, and mince it well with a Piece of Bacon and a Bit of Beef-ſewet; being well minced, put in a few Crums of Bread boiled in Milk, and ſeaſon it with Pepper, Salt, ſweet Herbs, and fine Spice; put in four or five Yolks of Eggs, the White whipped up to Snow, and put it in a Stew-pan; take Hog's Fat, cut it in ſmall ſquare Pieces, and put it to your Calf's Liver; then take a Stew-pan, put in it very thin Slices of Bacon, and a Caul of Veal; if the Caul is not big enough, put in two of them; put a Glaſs of Calf's Blood into your Liver, with your Snow, mixed well all together; put half of it into the Stew-pan, where you have your Caul of Veal; put in it a little Ragout, made of Sweet-breads of Veal and Muſhrooms; put the reſt of your Calf's Liver over it, and cover it with the Remainder of the Caul; alſo cover it with ſome Slices of Bacon,

Bacon, and ſo ſend it to the Oven to be baked: Being baked, take it out, ſkim off the Fat; put your Diſh over it, turn it upſide down, take out all your Slices of Bacon, and take well off the Fat from them; this done, wipe well off the Border of your Diſh, with a little Cullis over it, and ſerve it up hot for Entry.

Calf's Feet rolled.

TAKE Calf's Feet, take out the Bones, put them upon your Dreſſer, put a little Force-meat to them that is good, roll up your Feet very cloſe, and bind them with Packthread; do this with all your Feet, and put in a Kettle Slices of Bacon and Beef; place in it your Feet thus rolled up, and ſeaſon them with Pepper, Salt, ſweet Herbs, fine Spice, and Onions cut in Slices; cover them with ſome Slices of Bacon, moiſten them with Water, and put them a ſtewing. Being done, take them out and drain them; then take off the Packthread, diſh them up with an Eſſence, or Cullis, over them, and ſerve them up hot for a ſmall Entry.

ANOTHER Time, dreſs them with *Parmeſan* Cheeſe; in placing them in your Diſh, ſtrew over them your *Parmeſan* Cheeſe, and ſend them to the Oven, to get a Colour.

Other Calf's Feet.

SPLIT your Calf's Feet in Halves, take out the large Bones, blanch them, and put them in a Kettle, with ſome Slices of Bacon, ſeaſoned with Pepper, Salt, a Bunch of ſweet Herbs, and ſome Onions, moiſten them with Water and fat Broth, and ſet them a ſtewing; this done, take them out and marinate them; then make a Batter with Flour and Eggs moiſtened with Beer, take your Feet out of the Marinade, put them into your Paſte, and fry the Hog's lard; being fried, you may uſe them to garniſh ſome large Diſhes of Meat, *&c.*

A Calf's Chaldron.

BLANCH your Calf's Chaldron, and put it into a Kettle with ſome Slices of Bacon, a Piece of ſalt Pork, Onions, ſweet Herbs, Salt, and Pepper; moiſten it with Water, and ſet it a ſtewing; being done, take it out, diſh it up, garniſh it with Parſley and ſmall Bits of Bacon, and ſerve it up hot for a ſmall Entry.

A Calf's Chaldron, the Italian *Way.*

YOUR Calf's Chaldron being dreſſed, as before, take well off the Fat, and cut it into ſmall Bits; take a Stew-pan, put in it green Onions cut ſmall, and ſome Muſhrooms, with a Spoonful of good Oil, and put it over the Fire; then put in your Chaldron, and moiſten it with a little Gravy, Cullis, a Glaſs of white Wine, and a Crum of Garlic; let it have a good Taſte, diſh it, and ſerve it up hot.

A Calf's Head forced.

TAKE a Calf's Head with the Skin, and ſcald it; it being well cleaned, take out the Bones, and take off the Skin; take a roaſted Fowl, take alſo off the Skin of it and the Bones, and put the White upon a Dreſſer, with ſome Muſhrooms, and a few green Onions cut ſmall, ſeaſoned with Pepper, Salt, and fine Spice, and a very few Sweet-breads, blanched Bacon, and Beef-ſewet, as much as you want,

three or four Yolks of Eggs, with a few Crums of Bread ſoaked in Cream; mince all well together, and pound it in a Mortar; being pounded, take it out, ſpread the Skin of the Head upon your Dreſſer, with the Side of the Ears downward, ſpread a Lay of your Force-meat over it, and put to it a Ragout of Pigeons, Partridges, Quails, or Ortolans, in the ſame Manner as that in a Poupeton; cover the Ragout with the ſame Force-meat, ſo fold, or wrap up the Head, that it may appear whole, wrap up the upper Part with a Flank of Veal, and tie it with Packthread. Take a Kettle of its Bigneſs, and put in the Bottom Slices of Bacon and Beef, ſeaſoned with Pepper, Salt, fine Spice, a very few ſweet Herbs, ſome Onions in Slices, Carrots, Parſnips, green Lemon-ſlices, whole green Onions, and Bay-leaves. Now put your Calf's Head in the Kettle, ſeaſon Top and Bottom alike, lay Slices of Beef and Bacon over it, and moiſten it with Water or Broth; put a Cover over your Kettle, with Fire under and over; being well ſtewed, take it out, and let it drain, in cutting off the Packthread; diſh it up, and put a Ragout of green Truffles, or other Ragout, over it, and ſerve it up hot.

IT may alſo be ſerved up with Craw-fiſh; to this Purpoſe, they put a Ragout of Craw-fiſh over it. They ſerve it alſo up in different Ways; and what make the Difference are the different Ragouts they put over it. To make theſe Ragouts, may be ſeen in the Chapter of *Ragouts* and *Culliſſes*. It may be alſo ſerved up rolled, without making Uſe of Ragouts, in putting Cullis over it. You need only put into your Force-meat Ham cut in ſmall ſquare Pieces, good Bacon cut the ſame Way, and Piſtacho-Nuts ſcalded; all being mixed, ſpread it over the Skin of your Calf's Head, roll it up, wrap it in a Napkin, and let it ſtew as the former; being well ſtewed, you may ſerve it up cold, cutting it into Slices, and with what Sauce you like.

Calf's Head, the Hanoverian *Way.*

CUT the Calf's Head in two, but let Half of the Neck be joined to it; ſcald it very white, take out the Jaw-bones, and let it boil in a Kettle; ſeaſon it with Pepper, Salt, ſweet Herbs, Onions, and ſome Slices of Bacon and Beef; moiſten it with Broth, cover your Kettle, and put it over the Fire; make a Ragout with ſome Sweet-breads of Veal, Muſhrooms, and Truffles; your Head being done, put it in a large Diſh, and take out all the Bones, the Eyes, and the Brains; cut the Tongue into ſeveral Bits, the Eyes, and the Brains, the ſame; diſh up your Calf's Tongue, with the Eyes and the Brains, put your Ragout over it, and let it have a good Taſte; take the Skin off the Head, cover with it your Ragout, moiſten it with melted Lard, and ſtrew it with *Parmeſan* Cheeſe; then ſend it to the Oven, let it have a good light brown Colour, and ſerve it up for Entry.

Another Calf's Head with Force-meat.

CUT off the Calf's Head with Half of the Neck joining to it, ſcald it very white, and take out the Bones; this done, take a Ragout made with young Pigeons, Sweet-breads of Veal, Cocks-combs, Muſhrooms, and Truffles; put all together into a Stew-pan, adding to it Half a Spoonful of Gravy, and as much of Cullis; let it boil a Moment,

ment, take it off, and let it be cold; being cold, put a Napkin in a Stew-pan, ſpread the Calf's Head over it, and put in it your Ragout of Pigeons, with a little Force-meat over it; ſew up the Head, wrap it up in the Napkin, and tie it well, ſo that it may keep round like a Ball. Take a Kettle, and put in it Slices of Bacon and Beef, with Onions; put in the Calf's Head, and ſeaſon it with Pepper, Salt, ſweet Herbs, and Onions; cover it again with Slices of Bacon, moiſten it, cover your Kettle, and let it ſtew ſoftly over the Fire. The Head being done, take it out, drain it, diſh it up, put a Cullis over it, and ſerve it up hot for Entry.

Double Tripes of Beef, the Poliſh *Way.*

TAKE ſome Tripes, let them be well boiled, and very white and clean; put in a Stew-pan a Lump of good Butter, green Onions and Parſley cut ſmall, Pepper, Salt, ſweet Herbs, and fine Spice; put in your Tripes in Pieces, the Bigneſs of a Hand, put them over a Stove, and let them ſtew ſoftly, to have a Taſte; then ſtrew them with Crums of Bread, broil them on both Sides, let them have a good Colour, diſh them up, put brown melted Butter over them, with a Lemon-juice, and ſerve it up hot.

Other double Tripes, the Poliſh *Way, with Saffron and Rice.*

TAKE Tripes that are well cleaned and very white, let them be blanched, and put them into a Stew-pan, ſeaſoned with Salt, a Bunch of ſweet Herbs, and ſome Onions; moiſten them with Water, and ſet them a boiling; take a large Gut well cleaned and waſhed, take Rice well picked, the Quantity you think fit, and waſh it; being waſhed, ſeaſon it with a little Salt, beaten Pepper, Parſley-roots cut into ſmall ſquare Pieces, Parſley cut ſmall, and a little pounded Mace, mix all together, and ſtuff therewith your Gut; but let the fat Side be always inmoſt, and bind it up with Packthread on both Ends; when your Tripes are half boiled, put them a ſtewing with it: They commonly boil theſe Tripes a Day before; when you make Uſe of them, take Half a Dozen of Onions, cut them into Slices, put them in a Stew-pan with Water over the Fire, ſeaſon them with a little Pepper and Salt, let them boil till they are very ſoft, and paſs them through a Sieve, like a Cullis; this done, keep them hot, take your Tripes, and cut them into Slices, the Length of a Finger, and the Breadth the ſame; put them in a Stew-pan with a Lump of good Butter, and give them ſome Toſſes upon the Fire; then moiſten them with a little Broth, ſeaſon it with a little Salt, and a Bunch of ſweet Herbs, put in your Cullis of Onions, and two Pieces of your Guts of Beef, ſtuffed with Rice, each Piece being of the Length from five to ſix Inches, and let them ſtew ſoftly a While. Take a little pounded Saffron, ſoaked in a little Broth; let your Tripes be of a good Taſte, put in it your Saffron, till you ſee it to be of a fine Colour, diſh them, and ſerve them up.

Other double Tripes, the Poliſh *Way, with Saffron.*

YOUR Tripes being boiled, as thoſe before, cut them into long Slices, the Length of a Finger; put a Lump of Butter in a Stew-pan,

with ſmall Onions cut very fine, and give it ſome Toſſes upon the Fire; put in your Tripes, give them likewiſe ſome Toſſes upon the Fire, ſtrew them with Flour, moiſten them with a Ladle of Broth, ſeaſon them with Pepper, Salt, and a Bunch of ſweet Herbs, and let them ſtew very ſoftly; take a little pounded Saffron, ſoaked in a little Broth; let your Tripes have a good Taſte, putting to them a Lemon-juice, and then your Saffron, till your Sauce be of a pretty deep Colour; but take Care not to put too much Saffron, becauſe too great a Quantity will ſpoil it; diſh them, and ſerve them up hot for a ſmall Entry.

Other double Tripes, a white Fricaſſee.

TAKE your Tripes well boiled, and well cleaned, cut them into Slices, the Length of a Finger, put a Lump of Butter in a Stew-pan, with an Onion cut very ſmall, and give it ſome Toſſes on the Fire; put in your Tripes, ſtrew them with a Duſt of Flour, moiſten them with a Ladle of Broth, and ſeaſon them with Pepper, Salt, a Bunch of ſweet Herbs, and a Glaſs of Wine, let them ſtew ſoftly, and let them have a good Taſte; then thicken up your Sauce with five or ſix Eggs, a little Parſley cut ſmall, a Couple of Shalots, and a little Nutmeg; mix your Eggs with the Juice of Lemons, and ſo thicken your Fricaſſee; this done, diſh it up, and ſerve it hot for a ſmall Entry.

AT another Time, put into your Sauce a little Oil, with a Clove of Garlic.

A Fricaſſee of Sheeps Trotters, the Italian *Way.*

TAKE your Trotters ready boiled, and cut them into Pieces; put into a Stew-pan a Lump of Butter, with an Onion cut ſmall, and ſome Muſhrooms; put all this a Moment over the Fire, ſtrew over them a Duſt of Flour, and moiſten it with ſome Broth; ſeaſon it with Pepper, Salt, ſweet Herbs, a Couple of Glaſſes of *Rheniſh*, or other white Wine, a little good Oil, a Clove of Garlic, and Parſley cut ſmall, and thicken it with Eggs; let it be reliſhing, diſh it up with a Lemon-juice over it, and ſerve it up hot.

AT another Time, inſtead of Eggs, take Cullis and Gravy.

A Quarter of Veal in a Caul.

TAKE a hind Quarter of Veal, and roaſt it; when roaſted, take it off the Spit, cut all the Fleſh from off the Back, Leg, and Loin, making a great Hole or hollow Place; mince the Veal you cut out, with ſcalded Bacon, Beef-ſewet, and Calf's Udder; when it is all well minced, ſeaſon it with Pepper, Salt, fine Spice, Onions, ſweet Herbs, Crums of Bread ſteeped in Cream, and about twelve Yolks of Eggs, and mince all together very well; have ready a Veal Caul, lay it on the Diſh you intend to ſerve it in, lay your Quarter of Veal upon it, and make a Wall, or Rim, all round the Loin, and upon the Leg, with your Force-meat. You muſt have ready a Ragout of Squab Pigeons made thus: Take about eighteen Pigeons, well cleanſed, truſs the Legs inſide the Bodies, and blanch them in boiling Water; when blanched, drain them, and lay them in a Stew-pan with Sweet-breads, Muſhrooms, Truffles, Artichoke-bottoms cut in Pieces, Cocks-combs, and a Ladle of good Broth, and ſet it over the Fire to ſtew; when it is ſtewed enough, put in as much Cullis as you think proper, with

Lemon-

Lemon-juice, make it ſavoury, and let it ſtand to cool; then put your Ragout in the Hollow of your Leg and Loin of Veal, and cover it with the reſt of the Force-meat; beat ſome Eggs, and rub them all over the Force-meat, and make it as even and as uniform as poſſible; lap it all over with the Veal-caul, as ſmooth as you can; bruſh it all over with melted Butter, ſtrew it with Crums of Bread, put it in the Oven to bake, and give it a fine brown Colour. When you ſend it up, put a good a Cullis, or Eſſence of Ham, under it.

A Fillet of Veal glazed.

TAKE a large Piece of a Fillet of Veal, cut off all the Skin, and lard it very fine with Bacon; cut a Hole in the Side of it, ſo that it may hold about ſix Squab Pigeons, with green Truffles, ſeaſoned with Pepper and Salt. At another Time, fill it with Force-meat, ſew it up, put it into a Stew-pan, with Pieces of Bacon and Ham at Bottom, Onions cut in Slices, a Faggot of ſweet Herbs, Cloves, and two Cloves of Garlic, wet it with Water, and ſtew it; when ſtewed enough, take it out of the Stew-pan, ſtrain the Broth, ſkim it well from the Fat, and put it back into the Stew-pan; ſet it over the Fire, let it ſtew away till it becomes brown, put in your Veal, and ſet it over a very ſlow Fire, that it may glaze more gently. When you are ready to ſend it up, put a Cullis, or an *Italian* Sauce, in the Diſh under it, and ſerve it hot.

You may do a Neck of Veal, or Veal-cutlets, the ſame Way, either larded, or not larded, but forced.

A Quarter of Veal roaſted.

TAKE a good hind Quarter of Veal, ſteep it in Water for ſome Time, and blanch it; lard the Loin, cover the Leg with Bacon; ſpit it, paper it all round, and roaſt it. When it is roaſted, take off the Bacon and Paper, ſtrew the Leg-end with Crums of Bread, give it a good Colour, take it off the Spit, and put it in the Diſh with Gravy and Shalot Sauce under it.

A Quarter of Veal with Cream.

LARD a good white hind Quarter of Veal with thick Pieces of Bacon, ſeaſoned with Pepper, Salt, fine Spice, and ſweet Herbs; lard it from one End to the other, and put it in an oval Stew-pan that will fit it, with Pepper, Salt, Spice, ſweet Herbs, Onions, and a few Cloves of Garlic; put to it a Ladle of Broth, a Glaſs of Vinegar, or the Juice of twelve Lemons; put it over the Fire, that the Taſte of the Seaſoning may penetrate, turning it now and then; afterwards ſpit it, and cover it with Slices of Bacon; lap it round with Paper, tie it up well, and let it roaſt gently. Make a Sauce as follows: Take a good Piece of freſh Butter, put it into a Stew-pan, with a little chopped Parſley, grated Nutmeg, a little Duſt of Flour, and, at leaſt, a Pint of Cream, ſet that over the Stove, and take Care it does not turn to Oil; make it ſavoury, take the Quarter of Veal off the Spit, put it into the Diſh, take off the Bacon, pare the Handle, pour the Cream-ſauce over it, and ſerve it hot.

A Quarter of Veal marinated.

LARD it with thick Pieces of Bacon, ſeaſoned as before, and put it

into a Pan that will fit it, with Pepper, Salt, Slices of Lemon, Onions, Bay-leaves, and Vinegar, according to your Diſcretion; let it lie in that Seaſoning three or four Hours, ſpit and cover it with Pieces of Bacon, lap it round with Paper, tie it well, and put it down to roaſt; put the Liquor that it was ſteeped in, into the Dripping-pan, with about a Pound of Butter, and baſte the Veal with it, while it is a roaſting. When it is roaſted, take off the Slices of Bacon, put it in the Diſh you intend it for, put Eſſence of Ham over it, and ſerve it hot. Inſtead of Eſſence, you may make Uſe of a thick Pepper and Vinegar Sauce.

A hind Quarter of Veal forced and roaſted.

TAKE a good white Quarter of Veal, lay it on a Table on the Kidney-ſide, ſplit it on the bony Side of the Leg, and ſtretch the Fleſh and the Skin; make a little Force-meat, made of the White of Fowl thus: Take a Pullet or Capon, cover it with Bacon, and roaſt it; when it is ready, take it off, bone it, and put to it ſome Onions chopped, ſome Muſhrooms, a Calf's Udder blanched with a little Bacon, ſeaſoned with a little Salt, Pepper, fine Spice, two or three Yolks of Eggs raw, and a few Crums of Bread ſteeped in Cream; mince all well together, pound it in a Mortar, take it out, put it upon the Veal, that you have laid open, and put a Ragout of Squab Pigeons, or other Things, as you would for a Pulpatoon; cover the Ragout with ſome of the ſame Force-meat, and fill your Quarter of Veal with it, ſo that the Ragout and Force-meat may be well cloſed in it; ſew it up, blanch it, and lard the Loin-end; ſpit it, cover that Part with Bacon that is not larded, lay it round with Paper, tie it with Thread, roaſt it, and baſte it now and then. When it is ready, take off the Paper, and drudge it with Crums of Bread; then take it off, put it in the Diſh, make a Hole in the Leg-end, as big as the Bottom of a Plate, put into it a Ragout of Muſhrooms, or green Truffles, ſtick it round with Skewers of Sweet-breads, and fat Livers, and ſerve it with Gravy, Cullis, or Eſſence of Ham under it.

Veal, the Citizens *Way, white.*

CUT pretty thick Slices of Veal, and lard it with Lardoons of a Calf's Udder, ſeaſoned with Pepper, Salt, fine Spice, Parſley, and young Onions chopped; put ſome Slices of Bacon in a Stew-pan, and lay your larded Veal upon it; put it over a ſlow Fire at firſt, that it may ſweat, and give it a Colour on both Sides; put in a little Flour, and ſome good clear Broth, and let it ſtew gently. When it is ready, ſkim off the Fat, bind the Sauce with two or three Yolks of Eggs, and a little Lemon juice, make it ſavoury, put it in the Diſh, and ſerve it hot.

A Breaſt or Loin of Veal in a Braiſe.

TAKE a Breaſt or Loin of Veal, and lard it with thick Pieces of Bacon, ſeaſoned with Salt, Pepper, Spice, and Herbs; take an oval Stew-pan, lay ſome Slices of Bacon, and a Fillet of Veal, at Bottom, ſeaſoned with Spice, a few ſweet Herbs, Onions, Carrots cut in Slices, and a few Slices of Lemon; put in your Loin of Veal, and let the Kidney-ſide be uppermoſt, with the ſame Ingredients over as well as under,

der, and set it a stewing, with Fire under and over. When ready, take it out, drain it, put it in the Dish you intend it for, with a Ragout of Sweet-breads, Cocks-combs, Truffles, and Morells over it; sometimes a Ragout of Cucumbers, Asparagus, Lettuce, Pease, or any other Ragout you think proper. The Chapter of *Ragouts* will direct you how to make these different Ragouts.

A Loin of Veal with Cream.

TAKE a good white Loin of Veal, and lard it well with thick Pieces of Bacon and Ham; put it into an oval Stew-pan, and put to it some Onions cut in Slices, sweet Basil, Thyme, Bay-leaves, Coriander-seed pounded a little, Salt, Pepper, a good Piece of Butter, and six Pints of Milk; put it over the Fire, that it may taste well of the Ingredients, for about Half an Hour, and take it off the Fire; take a Stew-pan, put into it two Handfuls of Flour, and two or three Yolks of Eggs, and wet it with either Milk or Cream; when diluted, put it to your Loin of Veal, spit it, and roast it, beating it afterwards with that Batter. Observe that it grows crusty and of a good Colour. When you are ready to send it up, put it in the Dish you intend it for, with a Pepper and Vinegar Sauce under it. You will find the Manner how to make it in the Article or Chapter for *Cullisses*.

A Breast of Veal forced and larded.

TAKE a Breast of Veal, run a Knife betwixt the Flesh and the Bones, stuff it with Force-meat, and sew or skewer it; blanch and lard it very fine, put it into a Stew-pan proper for it, with thin Slices of Bacon under it, and season it with Salt, Pepper, and fine Spice; put the larded Side of the Breast downwards, and put to it some Onions cut in Slices, a few sweet Herbs, some Slices of Veal, Ham, and Bacon over it; season it well, let it stew gently, and take Care it does not colour too much. When ready, and of a good Colour, take it out, let it drain, put it on the Dish you intend it for, put to it Essence of Ham, or a Ragout of Lettuce, or of Tops of Asparagus, *&c.* and serve it up.

A Leg or Loin of Veal, like Sturgeon.

TAKE a good white Leg or Loin of Veal, and lard it with Half Bacon and Half Ham; take a large oval Stew-pan that will fit it, and put your Veal into it with Slices of Bacon, Ham, and Veal under it, sweet Basil, Thyme, Bay-leaves, Salt, Pepper, Garlic, Onions, Cloves, a Lemon peeled and cut in Slices, and a Pint of Water; put to it as much Wine as will cover it about two Inches higher than the Meat, and cover it close, with Fire under and over; when stewed enough, take it out of the Stew-pan, put it into your Dish, with Essence of Ham, or Pepper and Vinegar Sauce, made thick over it, and send it up hot. You may let it lie in its Broth, and stand to cool, and send it up cold.

A Breast of Veal fried.

BRAISE the Breast of Veal; when done enough, take it out of the Pan, and cut it into two long-ways; marinate it with Pepper, Salt, Onions cut in Slices, Bay-leaves, Basil, Slices of Lemon, Parsley, and Vinegar; let it lie in that Liquor about two Hours; then take it

out, drain it, dry it with a Cloth, dip it in beaten Eggs, ſtrew it with Crums of Bread, fry it in Hog's-lard, give it a good Colour, and ſerve it upon a Napkin, with fried Parſley. You may ſometimes cut it in Pieces, and do it, as above.

You may likewiſe dip it in beaten Eggs, ſtrewing ſome Flour over it, and let it fry, as before.

A Griſtle of Veal Fricaſſee.

CUT the griſtly End of a Breaſt of Veal in ſmall Pieces, blanch it in Water, and take it out to drain; put a Piece of Butter in a Stew-pan, and the Griſtles to it, a Bunch of ſweet Herbs, Salt, Pepper, and Muſhrooms; ſet the Stew-pan over the Fire, ſimmer it a little, add to it a little Duſt of Flour, ſimmer it a little more, after the Flour is in, wet it with good Broth, and let it ſtew; when about half done, add to it ſome blanched Aſparagus-tops, or Artichoke-bottoms, according to the Seaſon; to thicken the Sauce, take three or four Yolks of Eggs, a little Cream, and minced Parſley. When your Meat is ſtewed enough, put your Eggs and Cream to it, and keep it always ſtirring, that it may not curdle, until it is as thick as you would have it; ſeaſon it as you like, make it ſavoury, and ſerve it hot. If you would do it with Verjuice, put Verjuice, inſtead of Cream. You may do it ſometimes brown, by putting Gravy inſtead of Broth, about two Handfuls of Peaſe, inſtead of Aſparagus, and bind it with Veal and Ham-cullis; ſeaſon it as you like, make it ſavoury, put your Griſtles in the Diſh you intend it for, your Ragout over it, and ſerve it hot.

You may do Chickens and Pigeons, the ſame Way.

A Breaſt of Veal in a Galantine.

TAKE a Breaſt of Veal, take out all the Bones, ſtretch it, and beat it as flat as you can; ſeaſon it with Parſley, Thyme, Marjoram, Winter ſavory, Marigolds, all well minced, Pepper, Salt, and Nutmeg; roll it up well, tie it very cloſe, tie it up in a Cloth, and boil it in very good ſeaſoned Broth, Wine, and a little Thyme. When it is boiled, let it cool in the ſame Liquor, ſend it up, either whole or in Slices, upon a Napkin, and garniſh it as you like.

Veal-Blanquets.

TAKE a Piece of Roaſt-veal, cut off all the Skin and nervous Parts, into little thin Slices, and put ſome Butter in a Stew-pan over the Fire, with ſome chopped Onion; fry it a little, add a little Duſt of Flour to it, and wet it with good clear Broth; put to it a Faggot of ſweet Herbs and young Onions, ſeaſon it with Spice, and make it of a good Taſte; put in your Veal, bind it with Eggs and Cream, like a Fricaſſee, a little Shalot, Rocambole, and Parſley chopped ſmall, and a little grated Nutmeg and Lemon-juice; make it ſavoury, and, laſt of all, put in a Spoonful of Oil, and ſerve it hot.

A Shoulder of Veal, the Piedmont *Way.*

TAKE a Shoulder of Veal, take off the Skin, that it may hang at one End, cut Lardoons of Bacon and Ham, ſeaſoned with Pepper, Salt, fine Spice, and fine Herbs, and lard the Shoulder of Veal with it;

it; cover it again with the Skin, and braiſe it; then take Sorrel and Lettuce picked and waſhed clean, chop it very well, and put it over the Fire in a Stew pan with a little Butter, chopped Parſley, Onions, and Muſhrooms; the Herbs being ſtewed tender, put to it ſome good Cullis, Bits of Ham, and Sweet-breads cut in Dice. When the Shoulder of Veal is ready, take it out and drain it, put it in the Diſh you intend it for, and take off the Skin; put ſome of the ſweet Herbs under and over, put the Skin over it again, wet it with melted Butter, ſtrew over it ſome *Parmeſan* Cheeſe, give it a Colour in the Oven and ſerve it hot.

A Neck of Veal in Force-meat Cutlets.

BOIL the Neck of Veal in your Soup; when boiled, take it out, cut all the Fleſh from off the Bones, and make it into a good Force-meat; then form the Force-meat like Cutlets, with the Ribs ſticking out, put them into a Baking-pan, and do them over with Yolks of Eggs and Crums of Bread; put them in the Oven, give them a good Colour, put them in your Diſh with Gravy under them, and ſerve them hot.

A Fillet of Veal ſtuffed, the Piedmont *Way.*

TAKE a Fillet of Veal a little mortified, lard it with Bacon and Ham, and put ſome Slices of Bacon into a Stew-pan; put in your Fillet, ſeaſon it gently, and put to it ſome Slices of Onions, a few Cloves of Garlic, Slices of Lemon, Bay-leaves, and a little Oil; cover your Stew pan, and put Fire under and over, that it may ſtew gently. When it is ready, take out your Fillet and Slices of Bacon, put in a little Broth, Gravy, and Cullis, let all boil a little While, ſkim the Fat off very well, ſtrain it through a Sieve upon your Fillet, and ſerve it hot. You may do it ſometimes, without Oil, becauſe every body does not like Oil. It is ſufficient, that it is done enough, and made ſavoury. You may leave out the Cullis, if you pleaſe.

Veal-cutlets in Papers.

TAKE a Neck of Veal, cut it into Cutlets, in as handſome a Manner as you can, put them into a Stew-pan with ſcraped Bacon, Salt, Pepper, ſweet Herbs, and Onions, and ſet all over the Fire, for a Minute, to give them a Taſte; make a little Force-meat with a Bit of Veal, Beef-ſewet, and ſweet Herbs, and mince all very well together; ſeaſon it, as you think proper, put them up in Paper, with ſome of the Force-meat under and over them in the Paper, place them in a Pan, and bake them in an Oven, or under a Baking-cover. When they are baked, ſerve them up hot.

A Breaſt of Veal in a Surtout.

YOUR Breaſt of Veal being done in a Braiſe, ſplit it in two, and lay it in its Diſh; get in Readineſs a Force-meat of Capon, make with it an Edge round your Diſh, and rub this Force meat with beaten Eggs, to make it ſmooth; this done, put in your Ragout of Sweet-breads and fat Livers, and put over the Breaſt of Veal ſome of the ſame Force-meat, which colour with beaten Eggs, in ſtrewing

ſome

ſome Crums of Bread over it; let it be baked, and, when done, and pretty brown, take it out, take off the Fat, and ſerve it hot.

You will find the Manner of making Force-meat in the Chapter of *Force-meat*.

CHAP. XXIII.

Of Courſes with Beef,

A rolled Buttock of Beef.

YOUR Buttock of Beef being boned, ſplit it in two, ſtretch it on a Dreſſer, and lard it with thick Bacon well ſeaſoned; mince together ſome boiled Ham, Pepper, Salt, ſweet Herbs, fine Spice, Parſley, and Chibbol, with Crums of Bread boiled in ſome Cream, and three or four Yolks of Eggs, and pound the Whole in a Mortar; this done, lay your Mince-meat over your Beef, roll it up, and tie it with Packthread. Take a Pot, or Kettle, and lay in the Bottom of it ſome Slices of Bacon and Beef, ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spice, Onions, Carrots, and Parſnips; put in your Beef, laying over it ſome Slices of Bacon, cover your Kettle cloſe, and let your Beef be a doing, ten or twelve Hours, with Fire over and under it. Make a Sauce thus: Take ſome Ham cut in Dice, ſome Muſhrooms and Truffles cut ſmall, with Chibbol and Parſley, toſs it up in a little melted Bacon, and moiſten it with ſome good Gravy; when your Sauce is almoſt done, take off the Fat, thicken it with ſome Cullis of Veal and Ham, and, when you are ready to ſerve, put in it an Anchovy cut ſmall, with a few Capers. Your Piece of Beef being done, drain it, diſh it up, putting over it your Sauce, let it be reliſhing, and ſerve it up hot for a large Courſe.

AT another Time you may ſerve this Piece of Beef with a Ragout of Sweet-breads and Cocks-combs, as ſaid in the Chapter of *Ragouts*, where you will find the Manner of preparing this Ragout.

A ſhort Rib of Beef in a Braiſe.

TAKE the firſt ſhort Rib of Beef which has the moſt Fillet, take off the Fat, and lard it with fat Bacon, ſeaſoned with fine Spice, ſweet Herbs, Parſley, Chibbols, Muſhrooms, and Truffles cut ſmall; tie your Beef with Packthread, lay it in the Bottom of a Kettle with Slices of Bacon, and over theſe ſome lean Beef beaten flat, and about the Thickneſs of a Finger; ſeaſon it with fine Spice ſweet Herbs, Onions, Carrots, Lemon, Bay-leaves, Pepper, and Salt, and put in it your ſhort Rib of Beef, its Fillet turned towards the Bottom, to make it more reliſhing; after you have ſeaſoned it Top and Botom alike, lay over more Slices of Bacon and Beef, cloſing the Cover with Paſte, with Fire under and over; whilſt your Beef is a ſtewing, make a Ragout thus: Take Sweet breads, fat Livers, Muſhrooms, Truffles, Aſparagus-tops, and Artichoke-bottoms, if you have any, toſs it up in melted Bacon, moiſten it with Gravy,

and

and thicken it with a good Cullis of Veal and Ham. When you are ready to ſerve it up, take your Beef out, drain it, and diſh it up with your Ragout over it.

THIS ſhort Rib of Beef may likewiſe be ſerved up with the following minced Sauce, *viz.* Mince together a little Ham, Chibbol, Truffles, and Muſhrooms; toſs it up, moiſten it with Gravy, thicken it, at laſt, with a Veal-cullis, adding to it Anchovy cut ſmall, and and Capers, and ſerve up your Beef with this Sauce over it.

YOU may alſo ſerve the ſame Piece of Beef with a Ragout of Endive, or with ſome ſmall Onions, or *Spaniſh* Cardoons, or with Celery, or, at laſt, with a Ragout of Cucumbers, or this, *viz.* Take ſeveral Cucumbers, cut them in two, take out the Seeds, cut them, together with two or three Onions, in Slices, and let theſe marinate, two Hours, in Vinegar, Salt, and Pepper; then wrap up your Cucumbers and Onions in a Napkin, ſqueeſe them and toſs them up in melted Bacon; when they get all a Colour, moiſten them with Gravy, and put them a ſtewing. When you are ready to ſerve, take off the Fat, thicken your Sauce with a Cullis of Veal and Ham, and pour it over your ſhort Rib of Beef.

YOU may make Uſe of the ſame Ragout of Cucumbers for all Sorts of roaſted Meat.

A forced ſhort Rib of Beef.

YOU may ſtuff this Piece of Beef with a Salpicon. See how to make it, in the Chapter of *Ragouts*. Or, your ſhort Rib of Beef being almoſt roaſted, take off the Fleſh in the Middle, and mince it with middling Bacon, Beef-ſewet, ſweet Herbs, Spice, *&c.* then ſtuff with this your ſhort Rib of Beef between the Skin and the Bone, ſewing it cloſe, and let it be quite done. This muſt be ſerved up hot, with a little Cullis over it.

A ſhort Rib of Beef in the Form of a Foot-ball.

TAKE the firſt ſhort Rib of Beef, take off its Fillet, bone it, lard it with fat Bacon and Ham, and make a Salpicon thus: Take blanched Sweet-breads cut in Slices, the Fleſh of Pullets, Partridges, and Pigeons, with ſome Muſhrooms and Truffles, ſeaſoned with Salt, Pepper, ſweet Herbs, Spice, raw Ham cut in Dice, Parſley cut ſmall, Chibbol, and a little Garlic; put them in the Middle over your ſhort Rib, and ſew it up; make it as round as you can, tie it with Packthread, and do it in a Braiſe. When you are ready to ſerve up, take the Packthread off, diſh it up, put over it a minced Sauce, or a little Cullis with Anchovies cut ſmall, and ſerve it up hot for a firſt Courſe.

A rolled ſhort Rib of Beef.

TAKE the firſt ſhort Rib of Beef, bone it, and lard it through and through, with Bacon and Ham, ſeaſoned with Salt, Pepper, ſweet Herbs, and Spice; roll up your Beef, tie it with Packthread, and place it in the Bottom of a Baking-pan, or Kettle, with Slices of Bacon, Beef and Onions; put over theſe your Beef, ſeaſon it with Salt, Pepper, ſweet Herbs, Cloves, Onions, and Carrots; pour in it a Bottle of White-wine, lay over more Slices of Beef and Bacon, cover your

Pan

Pan close, with Fire under and over, and keep in your Fire. Your rolled Beef being done, drain it, take off the Packthread, dish it up with a Cullis, or a minced Sauce over it, and serve it up hot for a large Course.

Beef made of a Scarlet Colour.

TAKE a Brisket of Beef, put it in Water five or six Hours, take it out, wipe it, and rub it well with three Quarters of a Pound of Salt-petre; season it with sweet Herbs and Spice, wrap up your Beef well salted in a Napkin, and put it under Ground, seven or eight Days; take it out of the Ground, and put it in a Kettle, with Slices of Bacon and Beef, Onions, Carrots, Cloves, and some sweet Herbs, filling the Kettle with Water, and boiling it slowly. Your Beef being boiled enough, dish it up with what Sauce you please, or without Sauce, and serve it up hot for a first Course.

Another Piece of Beef made of a Scarlet Colour, served up commonly for a dainty Dish.

TAKE the finest Buttock of Beef you can get, take out the large Bone, but do not spoil it, and put it in Water, five or six Hours; take it out, wipe it with a Cloth, lard it through and through with a large wooden Larding-pin, and season your Lardoons of Bacon with Salt, Pepper, sweet Herbs, Spice, and Salt-petre mixed together; rub also your Beef, all over, with three Quarters of a Pound of pounded Salt-petre, and season it with sweet Herbs and Spice. Then do the rest, as in the Article before.

A Joint of Beef in a Braise.

LARD a Buttock of Beef with thick Bacon, and place in the Bottom of a Kettle Slices of Bacon and Beef, with Onions, Carrots, sweet Basil, Thyme, Bay-leaves, Cloves, Salt, and Pepper; put over these your Beef, season Top and Bottom alike, and lay over more Slices of Beef and Bacon; pour in it some Water and a Bottle of Wine; cover the Kettle with Paste round, and let it stew about ten Hours, with Fire both under and over. Being done, take off the Fat, and serve it up hot with a minced Sauce, or a Salpicon, over it.

Another Joint of Beef.

LET your Joint be half salted, put it in a Kettle with Spices and Onions, fill the Kettle with Water, boil and skim it. Being done, dish it up, take off the Fat, and serve it up hot for a Course, with a minced Sauce, or Anchovy-sauce.

A Joint of Beef with coarse Salt.

TAKE a Buttock of Beef, salt it, season it with sweet Herbs, Pepper, and a little Salt-petre; and lay it in this Seasoning, three or four Days; put it in a Kettle with Onions, Carrots, Parsnips, sweet Herbs, Bay-leaves, and Cloves, season it again with Salt and Pepper, and fill this Kettle with Water. When your Buttock is boiled enough, dish it up, garnish it with green Parsley, and serve it up hot for a Course.

Beef à la Mode.

GET a Piece of Beef full of Gravy, which corn all over, and season it with Pepper and pounded Cloves; pound a Couple of Shalots,

lots, ſome Rocamboles, ſweet Baſil, T*he* Indian *Way.*
Glaſs of Wine, ſtrain it off, and put with middling Bacon, and ſlice it
bout two Hours; then lard your Beef nate your Fillet, two Hours, with
ſtew it with ſome Cullis, Bay-leaves; cut ſmall, the Juice of two Le-
This Beef *à la Mode*, being cut in put your marinated Fillet wrapped
up cold, with Parſley cut ſmall for his to the Spit, and baſte it with

Other Beef ixed with a Glaſs of White-wine;

TAKE the Nut of a Leg of le Paper, diſh it up with an *Italian*
Bacon, about the Bigneſs of half a ſt Courſe.
Salt, Pepper, ſweet Herbs, Spice, erved up not marinated, with *Spaniſh*
ſmall, ſome Parſley, and Chibbol
Bottom of a Kettle ſome Slices *ourſe with Beef.*
Thyme, and Bay-leaves; put ov Beef a little ſalt, boil it, and ſerve it
Salt, Pepper, Cloves, ſome Clov d with Parſley.
Glaſſes of Wine; lay over a be ſerved likewiſe with a Sauce made
the Kettle cloſe with Paſte, a or Rocamboles cut ſmall.
Hours. When done, if you ket of Beef, and, when half boiled, lard
whole, or cut in Slices, with ed with Salt, Pepper, pounded Cloves, and
may alſo ſerve it cold, and om of an earthen Pot ſome Slices of Bacon;

Another Sor pper, a Bunch of ſweet Herbs, a little White-
TAKE a Nut of Bee mons, Bay-leaves, and Broth, and let it ſtew
of Ham, ſeaſon it with S ece being done, ſerve it up hot with a Ragout,
Crum of Garlic; mix ſ eef, Muſhrooms, Oyſters, Capers, and Olives.
Sheets of Paper over a up Beef with a Pepper and Vinegar-ſauce, cal-
con, and your Beef ſp a Fillet of Beef, beat it flat, lard it with thick
con over and round; Water and a Glaſs of Wine; ſeaſon it with Salt,
up, and tie it with y-leaves, a Bunch of ſweet Herbs, and make it
with Paper, tie it ag n of this Fillet being thickened, let it cool in the
with Water, make and ſerve it up with Slices of Lemon and a little
done, put your ro
ſix Hours, or you *Neats Tongues ſmoaked.*
or Paper of your
cold. If you ſe ſt be ſalted the ſame as Hogs Tongues, called *Fourrés*,
and ſerve it wit after; but you muſt not ſcald theſe Neats Tongues, on-

Rib in Water, cut off the big Ends, drain them, ſalt them,
TAKE for m in their Brine, three or four Days. If you have any
news; let not to ſalt, as Veniſon or Pork, you may do it in the ſame
Ham ſeaſone e Veniſon, or Pork, ſo ſalted, may be ſerved with Peaſe.
up with Pa r Neats Tongues, when they are ſalted enough, hang them
Packthread oak till dry. They are dreſſed, as Hogs Tongues, called
them on a
a Remoula *Another Courſe with Neats Tongues.*
. a Neat's Tongue with a little Salt and a Bunch of ſweet
CUT ut off the thick End, ſkin, lard, and ſpit it, and baſte it
a Capon, ter, Salt, Pepper, and Vinegar. Being roaſted, cut it in
ſweet He t them ſtew a Minute in a Remoulade, made with Ancho-
rooms, we pers, Parſley, Chibbol cut ſmall, ſome Beef-gravy, Salt,
with a litt Rocambole, and a little Venegar, and ſerve it up hot for a
them up, t
then let th

Pan close, with Fire under and rolled Beef being done, drain with a Cullis, or a minced Sauce Course.

You may put a Ragout sed likewise with all So nments, with Veal dres

Beef made of &c.

TAKE a Brisket of Beef, p it out, wipe it, and rub it well Salt-petre; season it with sweet well salted in a Napkin, and put Days; take it out of the Ground, of Bacon and Beef, Onions, Carrots filling the Kettle with Water, and b boiled enough, dish it up with wh Sauce, and serve it up hot for a first

with Cucumbers.

Slices of Bacon and P be too much done; cu agout of Cucumbers, in a Braise. with all Sorts of Fillet *s of Beef.* in Vinegar, Salt, ing done, dish it

Another Piece of Beef made of ish with marinat *up commonly for a* Italian *Way.*

TAKE the finest Buttock of Beef yo Bone, but do not spoil it, and put it in take it out, wipe it with a Cloth, lard it th large wooden Larding-pin, and season you Salt, Pepper, sweet Herbs, Spice, and Salt-p also your Beef, all over, with three Quarters sweet He Salt-petre, and season it with sweet Herbs an rest, as in the Article before.

in Slices of its middling Ba a Bit of B put this in nce the W and two

A Joint of Beef in a B a Dish,

LARD a Buttock of Beef with thick Baco Bottom of a Kettle Slices of Bacon and Beef, w sweet Basil, Thyme, Bay-leaves, Cloves, Salt, an these your Beef, season Top and Bottom alike, a Slices of Beef and Bacon; pour in it some Water Wine; cover the Kettle with Paste round, and let it Hours, with Fire both under and over. Being do Fat, and serve it up hot with a minced Sauce, or a Sa

lie, an Fillet g ov e, a n th y le

Another Joint of Beef.

LET your Joint be half salted, put it in a Kettle w Onions, fill the Kettle with Water, boil and skim it. dish it up, take off the Fat, and serve it up hot for a minced Sauce, or Anchovy-sauce.

A Joint of Beef with coarse Salt.

TAKE a Buttock of Beef, salt it, season it with sweet per, and a little Salt-petre; and lay it in this Seasoning, thr Days; put it in a Kettle with Onions, Carrots, Parsnips, sw Bay-leaves, and Cloves, season it again with Salt and Pepper this Kettle with Water. When your Buttock is boiled enoug up, garnish it with green Parsley, and serve it up hot for a C

Mutton, in- and rol- them, dish hot for a

Beef à la Mode.

GET a Piece of Beef full of Gravy, which corn all c season it with Pepper and pounded Cloves; pound a Coupl

Fillet

Fillets of Beef, the Indian *Way.*

TAKE a Fillet of Beef, lard it with middling Bacon, and ſlice it on the Side it is not larded; marinate your Fillet, two Hours, with Salt, Pepper, ſweet Herbs, Garlic cut ſmall, the Juice of two Lemons, and a Glaſs of good Oil; put your marinated Fillet wrapped up in Paper upon a Skewer, tie this to the Spit, and baſte it with your Marinade, which muſt be mixed with a Glaſs of White-wine; your Fillet being done, take off the Paper, diſh it up with an *Italian* Sauce, and ſerve it up hot for a firſt Courſe.

THIS Fillet may be likewiſe ſerved up not marinated, with *Spaniſh* Cardoons, Celery, Endive, *&c.*

Another Courſe with Beef.

YOU may take a Joint of Beef a little ſalt, boil it, and ſerve it up for a ſmall Courſe, garniſhed with Parſley.

THIN Slices of Beef may be ſerved likewiſe with a Sauce made with Gravy, Parſley, Shalots, or Rocamboles cut ſmall.

YOU may alſo boil a Briſket of Beef, and, when half boiled, lard it with thick Bacon, ſeaſoned with Salt, Pepper, pounded Cloves, and Nutmegs; lay in the Bottom of an earthen Pot ſome Slices of Bacon; ſeaſon them with Salt, Pepper, a Bunch of ſweet Herbs, a little White-wine, Slices of green Lemons, Bay-leaves, and Broth, and let it ſtew ſoftly. Your Briſket-piece being done, ſerve it up hot with a Ragout, made with Slices of Beef, Muſhrooms, Oyſters, Capers, and Olives.

WHEN you ſerve up Beef with a Pepper and Vinegar-ſauce, called *Vinaigrette*, take a Fillet of Beef, beat it flat, lard it with thick Fat, and boil it in Water and a Glaſs of Wine; ſeaſon it with Salt, Pepper, Cloves, Bay-leaves, a Bunch of ſweet Herbs, and make it reliſhing; the Broth of this Fillet being thickened, let it cool in the ſame earthen Pot, and ſerve it up with Slices of Lemon and a little Vinegar.

Neats Tongues ſmoaked.

THEY muſt be ſalted the ſame as Hogs Tongues, called *Fourrées*, explained hereafter; but you muſt not ſcald theſe Neats Tongues, only ſoak them in Water, cut off the big Ends, drain them, ſalt them, and leave them in their Brine, three or four Days. If you have any other Meat to ſalt, as Veniſon or Pork, you may do it in the ſame Brine. The Veniſon, or Pork, ſo ſalted, may be ſerved with Peaſe. As for your Neats Tongues, when they are ſalted enough, hang them up to ſmoak till dry. They are dreſſed, as Hogs Tongues, called *Fourrées.*

Another Courſe with Neats Tongues.

BOIL a Neat's Tongue with a little Salt and a Bunch of ſweet Herbs, cut off the thick End, ſkin, lard, and ſpit it, and baſte it with Butter, Salt, Pepper, and Vinegar. Being roaſted, cut it in Slices, let them ſtew a Minute in a Remoulade, made with Anchovies, Capers, Parſley, Chibbol cut ſmall, ſome Beef-gravy, Salt, Pepper, Rocambole, and a little Venegar, and ſerve it up hot for a Courſe.

THIS

THIS Tongue, cut in Slices, may likewiſe ſerve with a Ragout of Muſhrooms, Sweet-breads, Artichoke-bottoms, Salt, Pepper, and Butter, or melted Bacon. Theſe Slices are ſtewed in this Ragout, tho' you muſt uſe no Vinegar; but only baſte it with Butter.

CALVES Tongues are dreſſed, after the ſame Manner, and may be ſerved up with a Pepper-ſauce, or a ſweet Sauce.

Another Courſe with a Neat's Tongue.

BOIL this Tongue, as that before; ſkin it, lard it the croſs Way, and let it be done in a Braiſe; when you diſh it up, cut it in two, ſo that the Bacon of the Inſide may be ſeen, put over it a Ragout of Truffles, or a Cullis, and ſerve it up hot.

A Neat's Tongue, the Poliſh *Way.*

TAKE a Neat's Tongue, put it in boiling Water, take off the Skin, and let it be done in a Braiſe; when your Tongue is boiled, cut it in two, but not quite off, and ſtick it with preſerved Lemon, and Slices and Sticks of Cinnamon; put in a Stew-pan over the Fire a Bit of Sugar, a Glaſs of Wine, and a little Gravy; the Sugar being melted, put in your Tongue, let it ſtew a little While, diſh it up with your ſweet Sauce, and ſerve it up hot for a Courſe.

A Neat's Tongue, after another Manner.

THIS Tongue being done in a Braiſe, lard it with fine Bacon, and put it on the Splt; when roaſted, diſh it up, pouring over it a thick Pepper-ſauce, or a ſweet Sauce.

Another Neat's Tongue.

THROW your Neat's Tongue on burning Coals, take off the Skin, lard it a-croſs with thick Bacon, and do it in a Braiſe. When your Tongue is done, take it out, cut it in two, but not quite off, and diſh it up with a minced Sauce, or an Anchovy-ſauce over it.

YOU may alſo ſtrew your Tongue with Crums of Bread, broil it, and ſerve it up with a Remoulade under it.

AT another Time, your Neat's Tongue being cut into Slices, place them in a Diſh, with either a minced Sauce, or a little Cullis with an Anchovy cut ſmall over it, and ſerve it up hot for a Courſe.

Pater-Stuck Gheroockt, *Beef hung the* Dutch *Way,*

IS a Briſket of Beef, which, after eight Days Soaking in Brine, is hung up, during three Months. You boil it, after it has gone through many Waters to unſalt it; it is ſerved up hot with Colliflowers, Cabbage, or Spinage, and Butter thickened. Alſo this Briſket may be ſtewed with Carrots, and is commonly eaten in *April*, and the Months following.

CHAP.

CHAP. XXIV.

Of Courſes with young Rabbits.

Young Rabbits in Buskins.

TAKE ſome young Rabbits, ſkin them, and cut their Legs off, out of which take the Bone, and Part of the Fleſh; make a Salpicon with the Fleſh of your Rabbits, and Muſhrooms, Salt, Pepper, Parſley, and Chibbol, fill the Legs of your Rabbits with this Salpicon, ſew them up, blanch them in Butter, and lard them with middling Bacon; then lay in the Bottom of a Stew-pan Slices of Bacon, Veal, and Ham; put over them the ſaid Legs, ſeaſoning them with Salt, Pepper, Slices of Onions, ſweet Herbs, and a Bunch of Parſley; make another Laying of Slices of Bacon and Veal, moiſten the Whole with Broth, cover the Stew-pan, and let your Legs be done ſlowly, with Fire under and over. Being done, take them out to drain, diſh them up with ſome Eſſence of Ham, and ſerve them up hot for a Courſe.

ANOTHER Time, make a Cullis with the Bones of your young Rabbits, a Bit of Veal, and a Bit of Ham.

Young Rabbits in Buskins, another Way.

FILL the Legs of your Rabbits, order and lard them as before, and put them in a Stew pan, with Slices of Veal and Ham, ſome Onions, and a Bunch of ſweet Herbs; ſeaſon the Whole with Salt and Pepper, and moiſten it with a Glaſs of white Wine; the Legs being done, take them out, ſtrain off the Broth, put it again on the Fire in a Stew-pan, to let it boil, till it be turned to a Jelly, put the ſaid Legs in this Jelly, and put them on hot Cinders, to glaze ſlowly. Being ready, put in the ſame Stew-pan a little Gravy and Cullis, with a Lemon-juice; which being mixed with their Broth, put it in your Diſh, lay your Legs over it, and ſerve them up hot for a Courſe.

IF you have no Cullis, mix ſome fine Flour with Gravy.

Young Rabbits in the Form of a Hare.

TAKE young Rabbits, skin them, and make a ſmall Stuffing with their Livers, ſome Parſley, Chibbol, Ham, and Calf's Udder; mince the Whole together, and ſeaſon it with Salt and Pepper; put this Stuffing in the Belly of your Rabbits, ſew them up, and place their fore Feet under their Noſe, and their hind Feet under their Bellies; then lard, dreſs, and ſerve them, as the Legs before.

Young Rabbits in Scotch *Collops larded.*

YOUR Rabbits being skinned, bone them, put in their Bellies a little Salpicon, made with all Sorts of fine Meat, ſew up your Rabbits thus filled up, giving them again their own Shape, blanch them in Butter, and lard them with middling Bacon; when done, ſerve them up, as the Rabbits in Buskins.

Young Rabbits rolled.

YOUR Rabbits being skinned and boned, as thoſe before, cut ſome Bacon and Ham in Slices, and lay your Rabbits on a Table, with your Slices one after another over them, *viz.* a Slice of Bacon between each Slice of Ham; ſeaſon them with Salt, Pepper, ſweet Herbs, Spice, Parſley, and Chibbol; roll your Rabbits, wrap them up in a Boulting-cloth, tie both Ends with a Packthread, and let them be done in a Braiſe. Being ready, take them out to drain, diſh them up with an *Italian* Sauce, or Eſſence, or a Sauce made with Champaign over them, and ſerve them up hot for a firſt Courſe.

Young Rabbits facing one another.

SKIN and bone your Rabbits, leaving their Heads and their Necks, lard them with Bacon, and make a Stuffing with their Livers, ſome Calf's Udder, a Bit of Bacon, and ſome Whites of Fowls; mince the Whole together, thicken it with a Couple of Yolks of Eggs, ſeaſon it with Salt, Pepper, Parſley, ſweet Herbs, Spice, and a little Garlic, and cut ſome Bacon and Ham in Slices; this done, lay over your Rabbits Slices of Bacon and Ham, put over your Stuffing, roll them up, beginning from the Legs to their Heads, which muſt not be rolled up, and tie them with Packthread; lay in the Bottom of a Kettle ſome Slices of Bacon, Veal, or Beef, put over them your Rabbits, ſeaſon them with Salt, Pepper, ſweet Baſil, Onions, and Cloves of Garlic; make another Laying over with your Slices, put in it a Couple of Glaſſes of white Wine, with a Ladle of Broth, and cover your Kettle with Fire under and over. Your Rabbits being done, take them out, take off the Packthread, diſh them up, ſo as to make their Heads face each other, pour over them ſome Eſſence of Ham, and ſerve them up hot for a firſt Courſe, which, at leaſt, muſt be with two Rabbits.

Young Rabbits in Galantines.

SKIN and bone your Rabbits, and make a Stuffing with a Calf's Nut, a Bit of Bacon, a Bit of Beef ſewet, a blanched Calf's Udder, a Bit of Ham, and ſome Crums of Bread, boiled in Milk; mince the Whole together, ſeaſon it with Salt, Pepper, Parſley, Chibbol, ſweet Herbs, and thicken it with three or four Yolks of Eggs. Your Stuffing being ready, cut ſome Bacon and Ham in Slices, as alſo ſome ſcalded Almonds and Piſtachoes, with Yolks of hard Eggs; lay your Rabbits over a Dreſſer, put over them a Laying of your Stuffing, as thin as a Knife's Blade, and lay croſs over this your Slices, *&c.* thus, *viz.* Firſt, a Slice of Bacon, then one of Piſtachoes, one Yolk more, and at laſt a Slice of Ham; do the ſame over and over, till your Rabbits be intirely covered; put over theſe a ſecond Laying of Stuffing, which you muſt daub over with a Couple of Yolks of Eggs well beaten, and ſtrew over ſome fine Flour. Your Rabbits being thus ordered, roll and wrap them up in a Boulting-Cloth, or Napkin, tying them with Packthread; do them in a Braiſe, with Fire under and over. When your Rabbits are done, take them out to drain, take off the Packthread, and ſerve them up hot for a Courſe, with ſome Eſſence of Ham over them.

You may likewiſe ſerve them up for a dainty Diſh, if you let them grow cold in the Pan; you may alſo, when they are cold, cut them in Slices, to garniſh ſome cold dainty Diſh.

A Fricaſ-

A Fricaſſee of young Rabbits with white Wine.

SKIN and draw your Rabbits, cut their Legs in two, and Ribs and Loins in Bits, let their Shoulders be whole, and break only their great Bones; put in a Stew-pan a Bit of Butter, a Bunch of ſweet Herbs, a Couple of Onions, and your Rabbits; toſs it up now and then, ſtrew over a Duſt of fine Flour, moiſten it with a little Gravy, Broth, and two Glaſſes of white Wine, and add a few Muſhrooms. When your Ragout is done, take off the Fat, thicken your Sauce with Cullis, let it be palatable, ſqueeſe in it a Lemon-juice, and ſerve it up hot for a firſt Courſe.

Another Fricaſſee of young Rabbits, the Muſcovite *Way.*

YOUR Rabbits being ordered and cut, as thoſe before, toſs them up over a briſk Fire, with ſome melted Bacon, a Bunch of ſweet Herbs, and a Couple of Onions; put in it a Couple of Glaſſes of *French* Brandy, and keep it ſtirring, whilſt your Brandy burns; but, as ſoon as the Flame is out, put in a ſmall Ladle of Gravy, and as much of Cullis, let it ſtew ſlowly, and add ſome Muſhrooms. Your Ragout being done, take off the Fat, diſh it up, with a Lemon juice ſqueeſed over it, and ſerve it up hot for a firſt Courſe.

A Fricaſſee of young Rabbits with green Peaſe.

YOUR Rabbits being ordered and cut, as thoſe before, toſs them up with ſome Butter, a Bunch of ſweet Herbs, and a Couple of Onions, ſtrew them with a Duſt of fine Flour, and moiſten them with both Broth and Gravy; then put in your green Peaſe, with Muſhrooms, if you have any. When your Fricaſſee is enough, thicken your Sauce with Cullis, and ſqueeſe over it a Lemon-juice, let it be reliſhing, and ſerve it up hot for a firſt Courſe.

You may make theſe Fricaſſees with a white Sauce, moiſtening it with Broth, inſtead of Gravy, and thickening the Sauce with Yolks of Eggs and Cream.

Young Rabbits in a Cheſt.

SKIN and draw your Rabbits, fry them a little in ſome Butter or melted Bacon, with Muſhrooms and Sweet-breads, and ſeaſon the Whole with Pepper, Salt, ſweet Herbs, Spice, Parſley, and Chibbol cut ſmall; get a Stuffing ready, made with the Livers of your Rabbits, and ſome ſcraped Bacon, ſeaſoned with Salt, Pepper, Parſley, and Chibbol cut ſmall; make with Sheets of Paper a Cheſt, the Length of your Rabbits, put your Stuffing in the Bottom of it, place your Rabbits over it, add their Liquor, and lay over it ſome Slices of Bacon; your Cheſt being filled, let your Rabbits be done in the Oven, or in a Baking-pan, with Fire under and over. Your Rabbits being done, take off the Slices of Bacon and the Fat, place your Cheſt in your Diſh, and ſerve it up hot for a firſt Courſe.

Rabbits in a Stew-pan.

CUT your Rabbits in four, lay by the Livers, lard your Rabbits with thick Bacon and Ham, ſeaſoned with Salt, Pepper, ſweet Herbs, and Spice, and lay in the Bottom of a Stew-pan Slices of Bacon and Veal; place over them your Rabbits, ſeaſon them with Salt, Pepper, ſweet Herbs, Spice, Onions, Chibbols, Parſley, Carrots, and Parſnips,

and lay over again more Slices of Bacon and Veal. Let it be either baked, or done in a Stew-pan, with Fire under and over. In the mean While, make a Cullis with Veal and Ham cut in Slices, which likewise put in the Bottom of a Stew-pan, with an Onion and Carrot cut also in Slices; after this, cover your Pan, put it on a moderate Fire, to let your Rabbits sweat, till they be sticking at the Bottom, put in a little Butter, with a Dust of Flour, and stir the Whole together; moisten it with both Gravy and Broth, season it with Mushrooms, Parsley, a Couple of Chibbols, and three or four Cloves, and let it stew slowly; this done, pound the Livers of your Rabbits, mix them with some of your Cullis, put them in your Stew-pan, keep your Cullis a little longer on the Fire, and strain it off into another Stew-pan; your Rabbits being done, take them out to drain, put them in your Cullis, and let them stew over a slow Fire. Being ready to serve up, dish up your Rabbits, let your Cullis be relishing, pour it over them, and serve them up hot for a first Course.

THE same Cullis may be used with hot Rabbit-pyes.

Rabbits with Ham.

YOUR Rabbits being done in a Stew-pan, as said before, take, instead of the Cullis, a Ragout of Ham, called *Saingara*, in which put your Rabbits; let them stew a little, and, being done, and dished up, put your *Saingara* over them, and serve them up hot for a first Course.

THESE Rabbits may be also served up either with a Ragout of Endive, or a Ragout of Cucumbers. You will find the Manner of making these two Ragouts, in the Chapter of *Ragouts*.

Rabbits with Truffles, or Mushrooms.

YOUR Rabbits being, as said before, done in a Stew-pan, and drained, stew them in a Ragout of Truffles, or Mushrooms, which you must keep in Readiness, made thus, *viz.* Toss up some Truffles, or Mushrooms, in melted Bacon, and moisten them with Gravy of Veal, and some Essence of Ham; being stewed a Quarter of an Hour, take off the Fat, and thicken your Sauce with Cullis.

WHEN you are ready to serve, dish up your Rabbits, let your Ragout be relishing, pour it over them, and serve it up hot for a first Course.

Young Rabbits, the Italian *Way.*

CUT your Rabbits in Pieces, leave the Legs and Shoulders whole, cut the Loins in two, and cut off their Ribs; lard the Legs, Shoulders, and Loins with thick Bacon and Ham; put in a Stew-pan Slices of Veal, Ham, and Onions, placing over these your Rabbits, and season them with Salt, Pepper, a Sprig of Basil, some Mushrooms, whole Truffles, if you have any, Lemon-slices, some Cloves of Garlic, a Spoonful of good Oil, and a Glass of white Wine; lay over more of your Slices of Veal and Ham, cover the Stew-pan, and let your Rabbits stew slowly, with Fire under and over; being almost done, take out your Rabbits, Truffles, and Mushrooms, keeping them warm in a Dish, put your Sauce on again for a Minute, taking off the Fat, and put in it some Gravy and Cullis. Then strain off your Sauce, pour it over

over your Rabbits, Muſhrooms and Truffles, and ſerve it hot for a firſt Courſe.

A Timball *of Rabbits.*

YOUR Rabbits being cut in Pieces, and done in a Braiſe, make a Ragout with Sweet-breads of Veal, fat Livers, Cocks-combs, Muſhrooms and Truffles, toſs it up in melted Bacon, and moiſten it with Gravy; let it ſtew about Half an Hour, take off the Fat, thicken your Sauce with Cullis of Veal and Ham, take the Pieces of your Rabbits out of their Braiſe, put them in this Ragout, and let it be reliſhing and cold. Lay in the Bottom of a Baking-pan a thin Laying of Paſte, for a ſhort Cruſt, place in your Ragout of Rabbits, lay over more Paſte, let it be baked, and, when enough, turn it upſide down into your Diſh; make a Hole on the Top, the Bigneſs of a Crown piece, to ſee whether your Ragout is boiled ſhort, and put in it a little thin Cullis. This Sort of Diſh of Rabbits is to be ſerved up hot for a Courſe.

YOU may prepare, the ſame Way, all Sorts of Meat of Fowls, Veniſon, *&c.* after having been done in a Braiſe, with Fire under and over.

Young Rabbits, the Saingara *Way.*

LARD your Rabbits, ſpit them, fry a little in Bacon, and put in fine Flour mixt together, Slices of Ham beaten flat, adding a Bunch of ſweet Herbs, and good Gravy not ſalt; let it ſtew, and, when ready, thicken your Sauce with Cullis, putting in it a little Vinegar. Your Rabbits being roaſted, cut them in four, diſh them up, put over them your aforeſaid Ragout of Ham, take off the Fat, and ſet it up hot for a firſt Courſe.

A Ragout of Hare, called Civet.

CUT a Hare in Pieces, leave the Legs and Shoulders whole, and lard with thick Bacon all your Pieces, which blanch with melted Bacon; let them moiſten with ſome Broth, and ſome white Wine, and ſeaſon them with a Bunch of ſweet Herbs, Salt, Pepper, Nutmeg, a Bay-leaf, and ſome green Lemons; fry the Liver by itſelf, pound it, ſtrain it off with ſome Cullis, and ſome of the Sauce of your Ragout, which mix with the ſaid Livers, and ſerve it up hot for a firſt Courſe.

SUCH, as have not the Conveniency of making Cullis, may make a Thickening with fine Flour and Bacon fried together, and made yellowiſh.

THE Civets of all Sorts of Veniſon are to be made after the ſame Manner.

CHAP. XXV.

Of Ducks and Quails.

Ducklings with green Peaſe-Soup.

TAKE ſome Ducklings, well ſcalded, picked and drawn, blanch ſome Lettuces, cut them in Pieces, and put them into a Stew-

pan, with ſome ſcraped Bacon, Butter, Parſley, green Onions, Salt, Pepper, and ſweet Herbs; give it ſome Toſſes, and fill up the Bodies of your Ducklings with it; take a Stew-pan, lay in it Slices of Bacon, and put in your Ducklings after you have ſeaſoned them; cover them Top and Bottom alike with Bacon, wet them with a Spoonful of Broth, put them to ſtew gently, and take Care they are not over-done.

To make your green Peaſe-ſoup, take a Stew-pan, and put in it about a Pound of a Fillet of Veal; cut into Dice ſmall Slices of Ham, a Couple of Onions, and a Carrot cut in Bits, and put it over the Fire; when this Meat ſticks, and has taken Colour, wet it with good Broth, and put your Peaſe into a Stew-pan, for your Peaſe-ſoup, with ſome Butter; let it be upon a gentle Fire, take a ſmall Handful of Spinage, with the Tops of green Onions, and a Handful of Parſley, and blanch them all; being blanched, put your Greens in freſh Water, ſqueeſe it, and pound it well in a Mortar, with your large Peaſe; take your Meat out of the Stew-pan, put in your Peaſe and the Green of your Onions, and ſtrain it off. Obſerve, that it is not too thick, and, that your green Peaſe may not loſe their Taſte, gently ſtew them dry with a Bit of Butter only; being done, put it into your Soup, and let it be of a good Taſte. Your Ducklings being done, take them out and drain them, diſh them up, and put your Soup over them, and ſerve them up hot for a firſt Courſe.

Ducklings with green Peaſe.

TAKE ſome Ducklings ſcalded, picked and drawn, and blanch ſome Lettuces; when blanched, put them in freſh Water, ſqueeſe them well, cut them in Pieces, and put them in a Stew-pan over the Fire, with Butter, Salt, Pepper, Parſley, and green Onions minced; give it ſome Toſſes, ſtuff your Ducklings with it, and put them a doing in a white Braiſe; put in a Stew-pan Slices of Bacon, put in your Ducklings, and ſeaſon them with Salt, Pepper, Onions cut in Slices, ſweet Baſil, and Slices of Lemon; cover them Top and Bottom alike, with Slices of Bacon, wet them with Broth, and put them to boil over a ſlow Fire. Take your green Peaſe, put them into a Stew-pan, with a Bit of Butter over a Stow, with a ſlow Fire, and ſtir them now and then; being done, put in ſome Cullis and Gravy, as much as you think proper, make them boil, take the Fat off, and let it be of a good Taſte. Your Ducklings being done, take them out, drain them, diſh them up, put your Ragout of Peaſe over them, and ſerve it hot for a firſt Courſe.

Ducklings with Cucumbers.

TAKE ſome ſcalded Ducklings, done as the above-mentioned; the Difference is, that, inſtead of green Peaſe, you take ſome Cucumbers: after you have taken the Parings off, ſplit them in four, take the Inſides out, cut them in what Shape you pleaſe, and blanch them; take them out, put them into a Stew-pan with ſome Gravy and good Cullis, and let them boil well; being well done, and of a good Taſte, take your Ducklings out of their Braiſe, put them to drain, and diſh them up; put your Ragout of Cucumbers over them, with the Juice of a Lemon, and ſerve it up hot for a firſt Courſe.

Ducklings

Ducklings with ſmall Onions.

HAVE ſome ſmall Ducklings ſcalded, and well picked, drawn, truſſed, ſtuffed, and done as thoſe before; take ſome ſmall Onions, cut off the Roots and Ends, blanch them in ſcalding Water, pick them, put them into a Stew-pan, with a little Broth and a little Gravy, and make them boil upon a ſlow Fire; being done, thicken them with a little Cullis, and your Ducklings being done, take them out and drain them, diſh them up, put your Ragout of Onions over them, and ſerve them up hot for a firſt Courſe.

You may dreſs green Geeſe and Ducks, as you do Ducklings.

Ducks in a Braiſe.

TAKE ſome Ducks pulled dry, ſinge, pick, draw, and truſs them; lard them with thin Bacon, tie them with Packthread, and make a Braiſe as follows: Take a Pot or Kettle, and lay in the ſame Slices of Bacon and Beef; put in your Ducks, and ſeaſon them with Onions, ſweet Baſil, ſome Bay-leaves, ſome Garlic, Salt, Pepper, and Cloves; covering them Top and Bottom alike, wet them with Broth, cover them, and put them a doing, with Fire under and over. Make a Sauce with Onions, Muſhrooms, and Truffles minced; take a Stew-pan with ſome Butter, put it over the Fire, put your Onions in it, then your Muſhrooms and Truffles, ſtrew them with a Duſt of Flour, wet them with Gravy, take off the Fat, thicken it with Cullis, and put in an Anchovy, with ſome Capers cut ſmall. Your Ducks being done, take them out, drain them, diſh them up, and your minced Sauce over, and ſerve them up hot for a firſt Courſe.

Ducks with the Juice of Oranges.

TAKE ſome Ducks, ſinge, pick, and draw them; mince the Livers with a little ſcraped Bacon, ſome Butter, ſome green Onions, Parſley, ſweet Herbs, fine Spice, Muſhrooms, Salt and Pepper, all well minced; put them into the Bodies of your Ducks, and ſet them to roaſt, wrapped up in Slices of Bacon and Paper. Take a Stew pan, and put in it a little Gravy, Cullis, a little Pepper, the Juice of an Orange, and a few Shalots minced; your Ducks being done, take them off, take away the Bacon and the Packthread, ſlice them on the Breaſt, and cruſh them between two Diſhes; put their Gravy into your Sauce, diſh them up, put your Sauce with the Juice of Oranges over them, and ſerve them up hot for a firſt Courſe. They may be ſerved up, without being ſliced.

Ducks with Oyſters.

TAKE ſome Ducks, ſinge, pick, and draw them; take ſome Oyſters ready picked, and put them into a Stew-pan with Butter, ſome green Onions cut ſmall, ſome Parſley, Muſhrooms, ſweet Herbs, fine Spice, Salt, and Pepper; put the Stew-pan over the Fire, let your Oyſters take a Toſs, put in the Juice of a Lemon, put them in the Bodies of your Ducks, and thruſt in the Rump, to keep in your Oyſters; ſpit your Ducks to the Spit, wrap them up in Slices of Bacon and Paper, and put them to the Fire. Take ſome Oyſters, blanch them in their Liquor, keep the Liquor, take out the Hards, take a Stew-pan, put in the Liquor, and ſome Cullis, as much as you think

fir, and let it boil well, and be of a good Taſte; then put in your Oyſters and the Juice of a Lemon. Your Ducks being done, take them off, take the Slices of Bacon away, diſh them up with your Ragout of Oyſters over them, and ſerve them up hot for a firſt Courſe.

Ducks in Slices with Oyſters.

TAKE ſome Ducks, ſinge, pick, and draw them; put Butter and Salt in the Bodies of them, and put them to the Spit, wrapped up in Slices of Bacon and Paper. Take ſome Oyſters, blanch them, and let them be picked well; put into a Stew-pan ſome good Cullis, a Glaſs of White-wine, and a Couple of Rocamboles cut ſmall; make your Cullis boil, and put in your Oyſters; take your Ducks off, cut off from the Breaſts the Fleſh in thin Slices, and put theſe into the Stew-pan, where your Oyſters are, with the Juice of an Orange; take Care that they do not boil, diſh them up, and ſerve them hot for a firſt Courſe.

Ducks in Slices with Parmeſan *Cheeſe.*

TAKE ſome Ducks, and dreſs them, as the above-mentioned; being done, cut off the Fleſh from the Breaſts in thin Slices, and put them in a Stew-pan with ſome Cullis, ſome Shalots cut ſmall, and the Juice of an Orange being put in the Diſh. You muſt ſerve them in a little grated *Parmeſan* Cheeſe, and put it over the Fire; after which, diſh up your Slices, and ſome grated *Parmeſan* Cheeſe over them; put them under a Cover, with Fire over it, to get a Colour, put the Juice of a Lemon over it, and ſerve it up hot for a firſt Courſe.

Ducks in Grenadins.

TAKE ſome Ducks, pick them very clean, ſplit them in the Back, raiſe the Skin, and take off almoſt all the Fleſh on the Breaſt; take this Fleſh, and cut it in Dice, with ſome Fleſh of Partridges, if you will, and the White of Chickens, or Pullets. You may do your Grenadins, without the Meat of other Fowls, taking only that of your Ducks, with ſome Sweet-breads, ſome Veal, Ham, Muſhrooms, Truffles, pickled Cucumbers cut in Dice, and ſome ſcalded Piſtachoes cut in two. Put ſome melted Bacon into a Stew-pan, put in it all your Fleſh, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spice, green Onions, and Parſley; light a Stove, put your Pan over it, let it be reliſhing, put in the Juice of a Lemon, and let it cool; being cold, ſpread the Skins of your Ducks over a Dreſſer, lay over them your Salpicon, fold up the Skins, ſew them up, blanch them with Bacon and Butter, and make them very plump; after which, lard them with fine Bacon, put them into a deep Pan, with ſome Bits of Veal, Ham, and Onions, wet them with good Broth, put them a doing gently, and put in a Glaſs of good White-wine, if you can get any; being done, take them out, keep them hot, ſtrain off the Broth, put it again over the Fire, and let it boil to a Caramel, or Jelly. Take Care, that it is not too high coloured, and put in your Grenadins on the Side of the Bacon. Being glazed as they ſhould be, and being ready to ſerve up, put a Cullis of Ham into the Diſh you ſerve them in, put in your Grenadins, and ſerve them up hot for a firſt Courſe.

Ducks

Ducks in the Form of a Foot-ball.

TAKE ſome Ducks, pick them, ſlit them on the Backs, and boil them; lard the Inſide of it with Ham, take Care not to pierce the Skin, and make a Salpicon. This is the Way of making it: Take the Fleſh of Ducks, and cut it into Dice, with ſome Sweet-breads, ſome White of Pullets, Chickens, or Partridges, and ſome Bacon, cut with ſome Muſhrooms and Truffles, if you have any; cut the ſame, all well ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice; take a Stew-pan, put in it a little melted Bacon, put it over a Stove well lighted, and put in it all your Fleſh, ſtir it with a wooden Ladle, put in the Juice of a Lemon, let it be of a good Taſte, ſpread the Skins of your Ducks over your Dreſſer, lay over the ſame your Salpicon, take up the Skins, ſew it up, and let them be round and plump; after which, put them in a Braiſe, lay in a Kettle Slices of Bacon, Beef, or Veal, put in it your Ducks in the foreſaid Form, ſeaſon them with Salt, Pepper, Cloves, Onions, and ſweet Baſil, and cover them Top and Bottom alike, with Fire under and over. Being done, take them out, drain them, diſh them up with Gravy of Ham over them, and ſerve them up hot for a firſt Courſe.

Ducks in a Vale.

TAKE your Ducks; being picked, ſplit them on the Back, and bone them, but leave the Legs and the Wings hanging to them; then make a Salpicon, as if it was for Ducks in the Form of a Foot-ball: Mince the Cuttings of your Ducks with a little Veal, Bacon, and Beef ſewet, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spice, Muſhrooms, if you have any, and the Yolks of a few Eggs; after which, mix your Salpicon with your Stuffing, and ſtuff your Ducks with it, which are to keep their Shape; truſs the Legs and the Wings, let them be done, as the Ducks in the Form of a Foot-ball, and ſerve them up with a Ham-cullis, or a minced Sauce; or take ſome Slices of Ham very thin, cut them in Dice, put them into a Stew-pan over the Fire, and let them boil gently; when they begin to take Colour, put in ſome Butter, with a Duſt of Flour, wet it with Broth and Gravy, let it be of a good Taſte, and the Fat well taken off. Your Ducks being done, take them out, drain them, diſh them up with your Sauce over them, and ſerve them up hot for a firſt Courſe.

A Ruddock,

IS a Water-bird, much like a Duck, but the Fleſh of it is much more delicious than that of Ducks.

DRESS it all Sorts of Ways, as you do Ducks.

Ruddocks with Orange-juice.

TAKE ſome Ruddocks, picked and drawn, mince the Livers with a little grated Bacon, a Piece of Butter, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spice, Parſley, green Onions cut ſmall, and ſome Muſhrooms, if you have any; mix them all together, put it in the Bodies of your Ruddocks, put them to the Spit, wrap them up in Slices of Bacon and Paper, and roaſt them; pick ſome Shalots, cut them very ſmall, and put them into a Stew-pan with a little Gravy, a little Eſſence, and ſome Orange-peels beaten, and put it over the

the Fire, Your Ruddocks being done, take them out, diſh them up, let your Sauce be reliſhing, put it over your Ruddocks, with an Orange-juice, and ſerve them up hot for a firſt Courſe.

Ducks in a Braiſe with Turneps.

HAVE ſome wild or tame Ducks, draw and truſs them, and lard them with thick Bacon ſeaſoned Take a Kettle big enough, which line with Slices of Bacon and Beef; add to it ſome Onions, Carrots, Lemon-ſlices, ſweet Herbs, Pepper, Salt, and Cloves, put in it your Ducks, cover them Top and Bottom alike, and do them with fire under and over. This Sort of Courſe is ſerved ſeveral Ways, *viz.* with Turneps. Cut ſome Turneps into ſmall Bits, in what Shape you pleaſe, blanch them in ſcalding Water, and take them out; after which put them to ſimmer in a Stew-pan, with Gravy and Cullis, let your Ragout be of a good Taſte, and, when you are ready to ſerve, take your Ducks out of the Kettle, put them to drain, diſh them up, put your Ragout of Turneps over them, and ſerve them up hot.

IF you will not go to the Expence of a Braiſe, the Ducks being larded, ſtrew them with Flour, blanch them in ſome Bacon, to take Colour, and put them into a Kettle; brown ſome Butter with Flour, wet it with ſome Broth, put in two Glaſſes of White-wine, ſeaſon it with Salt, Pepper, Cloves, Onions, Slices of Lemons, Parſley, and ſweet Herbs, and put it to boil. Being done, ſerve it up with all Sorts of Ragout, as thoſe that are done in a Braiſe.

Ducks with Orange-juice.

TAKE ſome Ducks, draw and pick them clean, let them be half roaſted, take them off, and put them into a Diſh; cut them by Slices, ſo as to ſtick to the Ducks; put ſome Salt, beaten Pepper, with the Juice of two Oranges, turn them, and ſqueeſe them down with a Plate a little over the Stove; then turn them again, and ſerve them up hot in their Gravy.

Ducks in a Braiſe with a Ragout over them.

THESE Ducks are dreſſed, as before mentioned. Make a Ragout with ſome Sweet-bread of Veal, or Lamb, ſome fat Livers, ſome Cocks-combs, Muſhrooms, Truffles, Artichoke-bottoms, and Tops of Aſparagus; wet them with a good Gravy, thicken them with a good Cullis, diſh up your Ducks, with your Ragout over it, and ſerve it up hot. You may ſerve Ducks with all Sorts of Ragouts, made with Herbs; but your Duck muſt be always done in a Braiſe.

Ducks with ſmall Peaſe in a white Sauce.

MAKE a Ragout with ſmall Peaſe, a little freſh Butter, and a Duſt of Flour, with ſome Pepper and Salt, and wet it with good Broth; when you are ready to ſerve, thicken it with the Yolk of an Egg, and a little Cream, diſh up your Duck done in a Braiſe, put your Ragout over it, and ſerve it up hot.

THIS Ragout of Peaſe may ſerve with Breaſts of Veal done in a Braiſe, and with a Terrine of Griſtles of Veal, dreſſed likewiſe in a Braiſe; it may alſo be uſed with green Geeſe and Pigeons, which you dreſs as Ducks.

Ducks

Ducks with Oysters.

YOUR Ducks being done in a Braise, make a Ragout with two or three Mushrooms, two or three Truffles, and a little melted Bacon, wet them with Gravy, and thicken them with a good Cullis, a Moment before you serve; have Oysters blanched, after which, put them into your Ragout, and put your Ragout again a little While over the Fire; dish up your Ducks, put your Ragout over them, and serve it up hot. You must observe, that the Oysters do not boil, because they are apt to harden.

Ducks with Cucumbers.

YOUR Ducks being done in a Braise, make a Ragout of Cucumbers, which put over your Ducks. You will find the Way of making it, in the Chapter of *Ragouts*.

Ducks stuffed.

MAKE a Stuffing of the Whites of Capons, or of Pullets, as it is mentioned before; take a Duck, draw and pick it well, take off the Skin from the Flesh, take off the Breast, stuff it, and do it in a Braise. Being done, serve it up with all Sorts of Ragouts, as is mentioned before.

Ducks with Olives.

DUCKS in a Braise may be served with a Ragout of Olives made thus: Take some Olives, take out the Stones, blanch them, let them drain, put them into a Pan with Gravy and Cullis, and make them simmer; when you are ready to serve, make them boil a little, let your Ragout be of a good Taste, dish up your Ducks with this Ragout over it, and serve it up hot for a first Course.

TEALS, Pullets, Chickens, Capons, and Partridges are dressed in the same Manner with Olives. Ducks are also dressed with Anchovies and with Capers, instead of Olives.

Quails in a Stew-pan.

YOUR Quails being drawn, split them in the Back; make a little Stuffing with some grated Bacon, a Truffle, and some fat Livers, all minced together, and seasoned with Salt, Pepper, Nutmeg, and sweet Herbs, and stuff your Quails with it; after which, take a Stew-pan, line the Bottom of it with Slices of Veal and Ham, put in your Quails, the Breast downwards, seasoned with Salt, Pepper, and sweet Herbs, Top and Bottom, and put over them Slices of Veal and Ham; you cover your Stew-pan with a Plate, or Cover, so as it may touch the Meat, put a Cloth round about the Plate, with another Cover over it, and put it a sweating upon hot Cinders, till it is done. A little before you serve, uncover your Pan, take out the Slices of Veal and Ham, and let your Quails be done quite upon a Stove, like Veal for Gravy; when they have a good Colour, and the Gravy sticks to the Stew-pan, take out your Quails, put them in your Dish, take off the Fat, and wet the Brown in the Pan with half Broth and half Gravy, to take it off; then put in some beaten Pepper, with the Juice of a Lemon, strain off this Gravy, put it on your Quails, and serve them up hot.

You may do Pigeons, Chickens, and Partridges in the ſame Manner.

Quails in a Stew-pan, another Way.

TAKE ſome Quails, pick and draw them, and put a ſmall Stuffing in their Bodies, made with Livers of Fowls, grated Bacon, Parſley, green Onions, ſweet Herbs, fine Spice, Butter, Pepper, and Salt. Take a Stew-pan, and put in ſome very thin Slices of Veal, Slices of Ham, and Onions cut in Slices; put in your Quails, ſeaſoned with Salt, Pepper, ſweet Herbs, and a Bay-leaf, lay over them Slices of Veal and Ham, and put them a doing, with Fire under and over; being done, take them out, and put in the Braiſe they have been done in a Spoonful of Cullis, a little good Gravy, and a Glaſs of good White-wine; let it boil well, take off the Fat, ſtrain it off, and put your Quails in it again. Being ready to ſerve, diſh them up with your Cullis over them, and ſerve them up hot for a firſt Courſe.

Quails, the Italian *Way.*

TAKE Quails, pick and draw them, ſplit them in the Back, and put them into a ſilver Diſh, or in a Stew-pan, with ſome ſmall Slices of Ham, ſweet Baſil in Branches, and a Bay-leaf, with half a Glaſs of good Oil, the Juice of a Lemon, Salt, and Pepper; a Quarter of an Hour before you ſerve, put them on again, with Fire under and over; being done, take them out of their Braiſe, and put in it a little good Gravy, a little Eſſence of Ham, and the Juice of a Lemon, with a Couple of Rocambolcs bruiſed; then diſh them up, put this Sauce over them, and ſerve them hot for a firſt Courſe.

Quails, the Huxelles *Way.*

TAKE Quails, ſinge, pick, and ſplit them in the Back; take a Liver of one or two Fowls, ſome ſcraped Bacon, Parſley, green Onions, Truffles, Muſhrooms, ſweet Herbs, and fine Spice; then take a Stew-pan, lay in Slices of Veal, Ham, and Onions, fill up your Quails with the Stuffing you have made, and put them into your Pan, with each a raw Craw fiſh, taking off the ſmall Claws; ſeaſon them ſlightly with Salt, and ſweet Herbs, and put them a doing, with Fire under and over; when done, take them out, and between each Quail lay a Craw-fiſh; put into your Stew-pan, where your Quails have been done, a Spoonful of good Cullis, with a little Eſſence of Ham, make all boil a Moment, and ſtrain it through a ſilk Sieve; put in the Juice of a Lemon, let it be of a good Taſte, put your Cullis over your Quails, and ſerve them up hot for a firſt Courſe.

Quails with Bay-leaves.

TAKE Quails, ſinge, pick, and draw them; take a ſmall Stew-pan, put in it Veal and Slices of Bacon, put in your Quails, ſeaſoned with ſweet Herbs, Bay-leaves, Parſley, and Onions in Slices; put another Laying of your Veal and Bacon, and let them be done with Fire under and over; take about half a Dozen of green Bay-leaves, blanch them in boiling Water, take ſome Eſſence of Ham, and put it into a Stew-pan with your Bay-leaves. Your Quails being done, drain them, diſh them up, put in your Cullis and Bay-leaves, and the Juice of a Lemon over them, and ſerve it up hot for a firſt Courſe.

AT another Time, roaſt them, wrapped up in Slices of Bacon, and ſerve them up with Cullis.

Quails with Fennel.

TAKE ſome Quails, ſinge, pick, and draw them; take a few Fowls Livers, with ſcraped Bacon, Parſley, green Onions, Salt, Pepper, fine Spice, and Fennel cut ſmall; mix all well, and put it into the Bodies of your Quails; ſtick a ſmall Skewer through their Legs, tied with Packthread. Take a Stew-pan, put in it thin Slices of Veal, Ham, and Onions, and put in your Quails and a little Fennel; after you have ſeaſoned them with Salt and Pepper, cover them at Top, make another Laying Top and Bottom alike, and let them be done with Fire under and over. Take a Stew-pan, and put in it a little Eſſence of Ham, a little Gravy, and a little Fennel, which boil with two Slices of Lemon, and ſtrain this ſmall Cullis through a ſilk Sieve. Your Quails being done, take them out of their Braiſe, cut off the Packthread, diſh them up, put your Cullis of Fennel over it, with a little Fennel over it, and ſerve it up hot for a firſt Courſe.

Quails ſticking to the Diſh.

TAKE ſome Quails, ſinge, pick, and draw them, and ſplit them in the Back. Take a Stew-pan, and in it Slices of Bacon and Veal, with a few Slices of Ham and Onions, and put in your Quails; take the Livers of ſome Fowls, and mince them with ſcraped Bacon, Muſhrooms, Parſley, green Onions, ſweet Herbs, fine Spice, Salt, Pepper, and a little Fennel cut ſmall; Quails require a pretty deal of Fennel; fill up the Bodies of your Quails with this Stuffing; being ſeaſoned, cover them with Veal and Bacon, and let them be done with Fire under and over. Take ſome Carcaſſes of Partridges, pound them, and ſtrain them in a Cloth; after which, put them in a Diſh over a moderate Fire. Your Quails being done, take them out to drain, put them upon your Sauce, and make them ſtick to the Diſh; then ſerve them up with Eſſence of Ham over them for a firſt Courſe.

Quails in a Braiſe.

TAKE Quails, ſinge, pick, draw, and truſs them. You may ſtuff them, if you pleaſe; take a Kettle, and lay in it Slices of Bacon, Beef, or Veal; put in your Quails, ſeaſon them with Salt, Pepper, Onions, Cloves, and a Bunch of ſweet Herbs, and make another Laying of Slices; wet them with a Ladle of Broth, and let them be done with Fire under and over; when they are done, make a white Ragout with Lamb's Sweet-bread, Veal, Muſhrooms, Truffles, and Cocks combs. Your Quails being done, take them out to drain, thicken your Ragout with Yolks of Eggs, diſh up your Quails, let your Ragout be of a good Taſte, put in it the Juice of a Lemon, put the ſame over your Quails, and ſerve them up hot for a Courſe.

AT another Time, make a brown Ragout, putting in it your Sweet breads blanched, together with Truffles, Muſhrooms, a Spoonful of good Gravy, half a Spoonful of Cullis, and half a Spoonful of Ham-eſſence; let it boil well, ſkim off the Fat, and add to it Cocks-combs ready done in a white Sauce.

Quails in Fricaſſee.

TAKE Quails, ſinge, pick, draw, and truſs them for boiling; put them into a Stew-pan, with a little melted Bacon, and give them a few Toſſes; then put ſome Muſhrooms and Truffles, with ſome Slices of Ham, ſtrew a Duſt of Flour over them, and wet them with good Broth and a Glaſs of Champaign; make a Bunch with green Onions, Parſley, three or four Cloves, a little ſweet Baſil, ſome Thyme, Bay-leaf, and a Clove of Garlic; put theſe to your Quails, and let them ſtew gently. Being done, and of a good Taſte, thicken them with your Cullis, or a Craw-fiſh Cullis, or Yolks of Eggs, and ſerve them up hot for a Courſe.

Quails in Sourtout.

TAKE ſome Quails cut in two, and done in a Braiſe, or in a Stew-pan, as mentioned before, with ſome Veal Sweet-breads, Cocks-combs, and Muſhrooms; all being well done, and of a good Taſte, diſh it up, cover it with a thin Laying of minced Meat, ſmooth it with Eggs, ſtrewing ſome Crums of Bread over it, and put it in the Oven, to get a Colour. Being done, take them out, take off the Fat, clean the Border of your Diſh, and ſerve it up hot for a Courſe.

CHAP. XXVI.

For the Sea-Service.

Inſtructions for a Cook that has never been at Sea, and who imbarks; concerning the Proviſions he is to make for the Table of his Captain, and which he has Occaſion for, according to the Captain's Will, or the Figure the ſaid Captain will make.

I. THE ordinary Proviſions, allowed at Sea, are not all together ſufficient for a Captain; ſo a Cook muſt needs make his ſmall and peculiar Proviſions, to ſupply the Want thereof, and that as ſoon as a Ship ſets Sail.

II. DISHES, reputed very common aſhore, often become moſt delicate, being at Sea.

TAKE a Calf, and cut it into Quarters; take off the Shoulder from one of the Quarters, cut off the Handle or Knuckle of your Shoulder, and lard the Shoulder with thick Bacon, well ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice, *viz.* Take an Ounce of Cinnamon, an Ounce and a Half of Cloves, an Ounce of Nutmeg, an Ounce of Mace, and two Ounces of Coriander-ſeed; let all together be well dried, pound it, ſift it, and put it up in a tin Box. As to the Compoſition of ſweet Herbs, it is made with Baſil and Thyme, which muſt be well dried, pounded to Duſt, and ſifted, and put in a tin

tin Box, each by itſelf; that is to ſay, the Baſil in one, and the Thyme in another; and make Uſe of them where you want ſuch ſweet Herbs. Take your Shoulder, cut it in two, lard the bigger End with fine Bacon, and ſtrew over it Salt and ſweet Herbs; cut off in like Manner the Loins from the hind Quarters, but take out the great Bones of the Leg; blanch them over a Charcoal Fire, keeping it hanging in the Air, and lard it with fine Bacon; being larded, take off the Kidney and all the Fat; ſplit the Kidney into three or four, without breaking it; ſtrew upon it Salt, Pepper, ſweet Herbs, fine Spice, all done moderately, and upon the Loin the ſame. Then take off the Nut of your Veal, beat it flat with your Knife, and lard it with fine Bacon; being larded, ſtrew over it Salt, Pepper, ſweet Herbs, and fine Spice. You may cut your Legs into Fillets, the Thickneſs of two Fingers, without leaving any Bones in it; lard it with thick Bacon, ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice moderately; place it in ſome Baking-pan or earthen Diſh, that may bear the Fire, and lay over ſome Slices of Bacon, or a reaſonable Quantity of Butter, with Bay-leaves, and let it be baked in the Oven; taking Care the ſame be not too hot, leſt it be burnt; being done, take out your Meat, and let it cool, and being cold, take a Caſk big enough to hold your Meat; put in the Bottom of your Caſk Cloves, Salt, Pepper-corns, and Bay-leaves; put in a Laying of your Veal cut divers Ways, ſeaſon it in the ſame Manner, Top and Bottom alike, and continue to do ſo until your Caſk be full; then take good Butter, which muſt be juſt melted, that is to ſay, lukewarm, and pour it over your Meat. The Caſk being full, take Care to ſhake it, that the Butter may mix the better with the Meat; continue to do the ſame with your Butter, until your Caſk is quite full, and let it cool; being cold, cover your Caſk cloſe, and keep it in a cool Place, to the Time of your Imbarking, where make your Proviſions as late as you can. When you are at Sea, and will dreſs your Loin of Veal, ſpit it, and wrap it up in Paper, ſpread over with its own Butter, and let it roaſt ſoftly; being done, make a Sauce with Shalots, Salt, Pepper, and Water, warm it in a Diſh, or take Gravy, if you can get any, diſh up your Loin, and ſerve it up hot.

Concerning the Nut of Veal, the Shoulder, and Breaſt.

YOU may do with them the ſame, or ſerve them up cold. As to the lower Parts of your Breaſt of Veal, cut them into ſmall Bits, and put a Bit of Butter in a Stew-pan, with an Onion cut very ſmall; put your Onion a Moment over the Fire, ſtrew a Duſt of Flour over it, and moiſten it with Water, or Broth, if you have any; then put in your Meat cut in Bits, let it have ſome Broils, let all together be of a good Taſte, put in a Diſh of Vinegar, thicken it with Yolks of Eggs, if you can get any, and ſerve it up hot.

Concerning Fillets of Veal.

PUT a little of their Butter into a Stew-pan, with a Duſt of Flour, make them pretty brown, and moiſten them with Water or Broth, if you have any; put in it a Fillet or two of your Veal, according to the Bigneſs of the Diſh you dreſs them in; let them boil ſoftly a little While,

While, putting in a little Garlic, with a few Capers, if you have any, let them be of a good Taſte, diſh them up, and ſerve them up hot.

Concerning the Calf's Head, Feet, Chaldron, and Pluck.

TAKE the Bones out of the Head and Feet, blanch it, boil it a little, and let it be more than half done, well ſeaſoned with Salt, Pepper, ſweet Herbs, and Cloves; being done, take it out, let it drain and cool, and put in the Bottom of a Caſk Salt, Pepper, Cloves, and Bay-leaves; place in it your Calf's Head without Bones, ſeaſon it Top and Bottom, put in a Laying of Feet, Chaldron, and Pluck, ſeaſon them Top and Bottom alike, and do the ſame until your Caſk is full; then fill it up with Butter that is juſt melted, ſhake well your Caſk, ſo that it may mix well with your Ingredients, and let it cool; being cool, cover it up cloſe, and keep it in a cool Place to the Time of Imbarking. If you have a Mind to dreſs them as they do on Shore, boil them in hot Water, ſeaſoned with Salt and Pepper, and ſerve them up hot.

THEY may be eaten at Table with Pepper and Vinegar.

AT another Time, put a little Butter in a Stew-pan, with an Onion cut very ſmall, which fry; take a Calf's Chaldron, or the Feet, or the Head, which cut in Bits or Fillets, put them in your Stew-pan, with your Onion, give it ſome Toſſes, ſtrew over them a Duſt of Flour, moiſten them with warm Water, and let them have ſome Boils. Then ſkim off the Fat, ſeaſon them with Salt, Pepper, and a little Garlic, thicken your Sauce with the Yolk of an Egg, if you have any, and with a Daſh of Vinegar, and ſerve it up hot.

AT another Time, inſtead of doing them with Butter, do them with Oil, as thoſe above; in ſerving them up, ſtrengthen your Sauce with Muſtard, according to the Captain's Palate, and ſerve them up hot.

THEY make Proviſion of ſuch Veal in what Quantity they think fit. It may, in this Manner, be preſerved two or three Months, keeping it above or under Deck, where the Heat has no Power to ſpoil it. The Coſts and Expences are not ſo great, but they may make a ſmall Cheſt, to lock up all the Proviſions neceſſary for a Voyage of a long Run. In the mean Time, though we are ſometimes in hot Countries, we may, nevertheleſs, find Means to make Proviſions very uſeful and neceſſary; and particularly in Fiſh, when we have Store of Oil.

The Way of preſerving Tripes, Livers, and Neats-feet, which are yet neceſſary, and of very good Service upon the Main, though they do not ſet great Value upon them at Land.

TAKE double Tripe, Feet, and Livers, boiled as the Butchers commonly boil them; put in the Bottom of a Caſk a Laying of Salt, Pepper, Cloves all together in Corns, with Bay-leaves; put upon it a Laying of double Tripe, Feet, and Livers, and do the ſame till your Caſk is full; they fill it up with Vinegar; your Caſk being thus filled,

led, cover it up close, and keep it in a cool Place until the Time of Imbarkation. Being imbarked, and under Sail, open your Barrel, take out some of the double Tripes, according as you have Occasion for them, and cut them in Fillets; then cut an Onion small, which put into a Stew-pan, with a little Butter or melted Lard, give it some Tosses, put in your Tripe cut in Fillets, strew over it a Dust of Flour, and moisten it with Water, or Broth, if you have any; let it boil a While, putting in it a little Garlic, let it be relishing, make it as palatable as you can, and, above all, the Salt must not at all be prevailing; thicken your Sauce with Yolks of Eggs, if you can get any, and serve it up hot.

You may make Fricassees with the same Neats Feet and Livers.

Double Tripe broiled.

TAKE your double Tripe out of its Marinade, throw it into boiling Water to take off the Taste of Vinegar, put it in a Stew-pan with Butter, season it with Salt, Pepper, sweet Herbs, and fine Spice, and let it boil gently a While over a slow Fire; then pound some Biskets, which strew over your double Tripe, and let it be broiled, and of a good Colour; cut small some Shalots, or Onions, put them into the Dish you serve up your Tripe in, with a little Salt, Pepper, and a little Butter, and warm this Sauce; your double Tripe being broiled, put it over your Sauce, and serve it up hot.

ANOTHER Time, after you have blanched your double Tripe, let it drain, and soak a Dust of Flour in a little Water and Salt; then put in your double Tripe, and let it fry to a good Colour in Hog's-lard; being fried, dish it up, make your Sauce with Butter and Shalots, and serve it up hot.

The Way of making Sausages, and to preserve them fresh.

TAKE Pork, the Fat and Lean, mince it well together, but not too small, and season it with Salt, Pepper, sweet Herbs, and fine Spice; take Hogs-guts that are not too large, or small Beef-guts; make therewith your Sausages, which broil, to see whether your Mince-meat is well seasoned; put it all in the Guts, and bind your Sausages with Packthread, the Bigness you will have them; place them in a Cask, according to the Quantity you make; put in some Bay-leaves, placing them at a certain Distance from each other. Your Casks being full, take melted Hog's-lard, that is to say, just melted, fill up your Cask therewith, let it cool, and keep it in a cool Place, to the Time of going on Board. They dry and smoak them also, which are taken on Board, as well as the other. When at Sea, they may be either broiled, or boiled. Sometimes they boil them in Wine, and, being half done, put a little Butter in a Stew-pan, with a Dust of Flour, to make them brown. Being of a good Colour, moisten them with a little of the same Broth the Sausages are boiled in, and let them not be too much done; if your Sausages be only covered, it is enough. You must blanch them in Water, before you boil them in Wine. Let them be of a good Taste, put to them a Clove of Garlic cut very small, and, in serving up, a Dash of Vinegar; let not the Salt prevail, and serve them up hot.

Chitterlings made with Pork.

TAKE large or middling Sorts of Guts (either of the two, it is no Matter) well cleaned, ſteep and let them ſoak in hot Water, that they may loſe the Scent of Guts, and take out, drain, and wipe them with a clean Towel; ſtrew over them Salt, Pepper, ſweet Herbs, and fine Spice, and leave them in this Seaſoning a Couple of Days. You may make theſe Chitterlings, or theſe Guts, the Length and Bigneſs you think fit. They let them dry in a Chimney, or other Place in the Smoke, or let them boil almoſt done in a good Seaſoning with much Salt. Being almoſt done, let them cool in their own Liquor, and wipe them, ſo that there remain nothing naſty about them; then put in the Bottom of a Caſk a little Salt, Pepper-corns, ſome Cloves, and Bay-leaves, put in a Laying of your Chitterlings, ſeaſoning as much at the Top as at the Bottom, do the ſame till your Caſk be full, fill it up with melted Hog's-lard, and let it cool; being cold, cover cloſe your Caſk, and keep it in a cool Place, till you imbark. Being at Sea, if you would make Uſe of them, take as many as you think fit, or you want, broil them whole, or cut in Slices; they are equally good either Way.

AT another Time, boil Peaſe in Water; being boiled, ſtrain them off, wherewith make a Soup; afterwards put in it your Chitterlings cut in two, and go on in boiling them, which will give a good Flavour or Quality to your Soup, and your Chitterlings will be much the ſweeter, and ſerve them up hot.

Chitterlings made with Veal.

TAKE of a Fillet of Veal cut into Slices, and of Bacon cut the ſame, according to the Quantity of Chitterlings you make; ſeaſon them with Salt, Pepper, ſweet Herbs, and fine Spice, and ſeaſon all well together. Take Hog's-guts well cleanſed, cut them the Length you would have your Chitterlings, fill them with your Slices of Veal and Bacon, one after the other, and bind them cloſe at both Ends with ſmall Packthread; put into a Pan a Laying of Bacon and a Laying of Veal, place in it your Chitterlings, ſeaſon them with Salt, Pepper, Baſil, Thyme, and Laurel-leaves, and cover them Top and Bottom alike; put in it a Bottle of White-wine, and go on moiſtening them with a little Water; after that, let them boil gently, with Fire under and over, the Space of a good Hour; being boiled, take them off from the Fire, let them cool, and being cooled, take them out and wipe them; then put in the Bottom of a Caſk Salt, Pepper-corns, Thyme, and ſome Bay-leaves; put a Laying of your Chitterlings, ſeaſon them Top and Bottom alike, and ſo go on doing till your Caſk is full; fill it with Hog's-lard melted put over, cover it up cloſe, and keep it in a cool Place till you imbark. Being at Sea, if you would make Uſe of them, take of them the Quantity you have Occaſion for, broil, or boil them in a Soup, as the other above, and they will be as good.

Chitterlings made with Calf's Chaldron.

TAKE ſome Calf's Chaldron well cleaned, blanch it in boiling Water, put it in a Kettle with Salt, Pepper, Thyme, Baſil, ſome Bay-

Bay-leaves, and ſome Cloves of Garlic, moiſten it with Water, and let it boil; being boiled, take it out, cut it ſmall, and put it in a Stew-pan; add to it a third Part of Bacon blanched; and cut ſmall the ſame, and a little Hog's-lard cut in ſmall Squares; ſeaſon it with Salt, Pepper, ſweet Herbs, and fine Spice, with ſome Coriander-ſeed in Duſt, which muſt prevail. Take Eggs, according to the Quantity of the Chaldron you have; there muſt be eight Eggs for one Calf's Chaldron; put the Yolks into your Chaldron, beat the White of your Eggs half up to Snow, and put it into your Chaldron; take good Cream quite hot, put what Quantity thereof you think fit in your Chaldron, to make it ſimply liquid, ſo that it may paſs through a Funnel; take Hog's guts of a middling Size, ſtrain your Compoſition through the Funnel, and make your Chitterlings the Length you would have them; put in the Bottom of a Kettle Slices of Bacon and of Veal, place in it your Chitterlings, ſeaſon them with Salt, Pepper, Baſil, Thyme, ſome Bay-leaves, cover them Top and Bottom alike, moiſten them with Milk, let them boil very ſoftly, the Space of an Hour, with Fire under and over, and, being boiled, let them cool. They may make Uſe of them as well by Land as at Sea, in taking them out of their Liquor, and broiling them. Your Chitterlings being cold, take them out and wipe them, put in the Bottom of a Caſk, or large Pot, Salt, Pepper, Baſil, Thyme, and ſome Bay-leaves, make in it a Laying of your Chitterlings, ſeaſoned Top and Bottom alike, and ſo go on doing, till your Caſk is full; fill it up with good melted Hog's lard, and cover it up cloſe. Being at Sea, if you would make Uſe of them, take what Quantity you have Occaſion for, let them be broiled, and ſerved up hot. You may alſo boil them with Peaſe-ſoup, and ſerve them, as thoſe ſpoken of before.

Geeſe a la Daube.

TAKE as many Geeſe, as you think fit to dreſs, pick them very clean, and ſinge them; after that, open the Legs, taking out the great Bone; open the ſame to the Breaſt, but let the Fleſh of the Wings be hanging to it; cut the Breaſt in two at Length, take out the Bones, cut the Rump, and take out the Blood that may be in the Inſide. Take off the Fat of your Geeſe, let it be melted, ſtrew fine Salt over the Legs, leave them ſo, five or ſix Hours, that they may take the Salt, and let them be almoſt boiled in your Geeſe-fat and Hog's-lard; being almoſt boiled, take them out, let them drain, and cool; being cooled, place them in a Caſk, one Laying upon another, putting in it ſome Pepper-corns, Cloves, and Bay-leaves. Your Caſk being full, fill it up with your melted Gooſe greaſe and Hog's-lard, let it be cold, cover up cloſe your Caſk, and keep it in a cool Place, till your Imbarking: Theſe Proviſions are made in Places where Geeſe may be had cheap, or they may be ſent for from *Gaſcoigne*, which is a Country where Geeſe are excellent good. As to the Giblets, that is to ſay, the Pinions, Liver, Neck, and Feet, as ſoon as we make any conſiderable Proviſion of them, we muſt be very careful in getting them; though it ſeems a Trifle, yet they may be of a very good Uſe at Sea, where we think every Thing good, as I know by Experience. Preſently ſcald with hot Water your Feet, ſplit your Gizzards, cleanſe

them well, take off the Gall, and blanch them in boiling hot Water; being blanched, garniſh ſome Baking-pans with Slices of Bacon, and ſeaſon them with Salt, Pepper, ſweet Herbs, and fine Spice; put upon each Slice of Bacon a Liver ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice; wrap up your Liver in your Slices of Bacon round about, do the ſame with the reſt of your Livers, and ſend them to be baked; being cold, place them in an earthen Pot, and fill it up with Hog's-lard juſt melted; being cooled, ſtop your Pot with a Cork, and Parchment over it. Being at Sea, if you would make Uſe of it, put ſome into a Baking-pan, ſtrewing over it pounded Biſkets, without taking off the Slices of Bacon; being baked, and of a good Colour, diſh it up with a Sauce made of Shalots, and ſerve it up hot. As to the Gizzard, Rump, and Feet, being well cleanſed, bake them with a ſmall Seaſoning; being ready and cold, place all together in an earthen Pot, or ſmall Caſk, filling up the ſame with melted Hog's-lard. Being at Sea, you may make ſmall Diſhes of a Fricaſſee of it, with a white or brown Sauce, or ſtrew it with pounded Biſkets, *&c.* and broil it. It is ſerved up with a Sauce made with Shalots.

As to the Legs and Pinions, when you make Uſe of them, broil them, and ſerve them up with a Shalot-ſauce under them or with a Remoulade.

At another Time, ſtrew them with Crums of Bread, *&c.* broil them, and ſerve them up in the ſame Manner. At another Time, fry them in the ſame Hog's-lard, and ſerve them up hot. At another Time, after you have fried them, take Onions cut in Slices or ſmall Squares, which let fry pretty brown, and take off your Fat. Your Onions being done, ſtrew over them fine Salt and Pepper, with a Daſh of Vinegar, diſh up your Gooſe-legs, pour your Onions over, and ſerve them up hot.

The Way of ordering Soles, to carry them to Sea.

TAKE Soles, ſcale, gut, waſh, and drain them, for four or five Hours; ſtrew over them Salt, and ſo leave them, for four or five Hours; wipe them well, ſtrew them with Flour, ſplit them in the Back from one End to the other, and fry them in Oil pretty brown; let them be drained upon a Fiſh-plate, and let them cool; being cooled, put in the Bottom of a Cask Pepper-corns, Cloves, and Bay-leaves; place in it a Laying of your Soles, and ſeaſon them Top and Bottom alike; do the ſame, until your Cask be full; fill it up with good Olive-oil, cover it up cloſe, and keep it in a cool Place, until your Imbarking. Being at Sea, if you would make Uſe of them, fry them in their own and the ſame Oil, and ſerve them up hot.

At another Time, put them in a little Butter, and ſtrew them with Crums of Bread, *&c.* to broil them; they are ſerved up with a Remoulade, or a Sauce made with Shalots. Another Time, cut them out in Slices, and do them, the ſame Way. Another Time, cut them out into Slices, and put them into a Diſh, or Stew-pan, with a Clove of Garlic, ſome Shalots cut ſmall, a Glaſs of Water, Salt, Pepper, and a little Oil, or a little Butter, and let them ſtew ſoftly a Moment; let them be of a good Taſte, but not too ſalt, and put in a Daſh of Vinegar, or a Lemon-juice.

THEY dreſs all Sorts of Fiſh, in the ſame Manner; but let your Fiſh be very freſh, and well dreſſed; particularly thoſe that are potted up, when cold. When you are on a long Voyage, and upon your Return, or you touch in ſome Iſlands, where Fiſh is plenty, and coſts but Fiſhing, when you have Lines, and they are in Seaſon, you will find a Fiſh, called a *Mullet*, which is excellent good, being dreſſed like Soles; Roaches, and Lubines, which are very large Fiſh, and they cut them in Fillets. The Dorade, which is one of the beſt Fiſh in the Sea, is dreſſed, in the ſame Manner. This Fiſh is ſo firm, that they can boil him in Court-Bouillon well ſeaſoned, and let him grow cold in it; then they barrel him up, covered with Oil, Hog's-lard, or melted Butter. He is eaten cold, or he is made warm in hot Water, ſeaſoned with Salt and Vinegar; he is ſerved up either with a white or brown Sauce.

PLAICE, Brets, and Flounders are dreſſed, and ſerved up at Sea, as the Soles.

WHEN you are upon the Main, you take Porpoiſes, Requins, Tons, Bonites, and ſometimes Flying-fiſh, which fall often into the Ships, when they are chaced by Tons and Bonites; it is a Fiſh that is like a ſmall Mackarel, the Bigneſs of a Herring; this Fiſh is gutted and broiled, like a Mackarel; he is ſerved up with a little white Sauce, or dry, after he has been broiled.

As to the Ton, he is boiled in Court-Bouillon, as other Fiſh, and kept cold in Oil. He is eaten cold, or cut in Slices, to make ſmall Sallads therewith. He is alſo cut in Slices, which are fried in Oil, and is ſerved up like the others before. He is cut in Slices, which are larded with thick Bacon, well ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice; they put ſome Slices of Bacon into a Stew-pan, with the Slices of the Ton over them; then they are boiled gently over the Fire, and they muſt be brown on both Sides; after he is taken out, and put in the Stew-pan, with a little Duſt of Flour, ſtir it with a wooden Ladle, and let it be pretty brown; moiſten it with a little Water, a Couple of Glaſſes of white or red Wine, *Spaniſh*, or other, ſuch you can get, with one or two Cloves of Garlic cut ſmall, ſeaſoned with Salt and Pepper; let it boil very gently, be of a good Taſte, and not too much ſalt, and put in again your Slices of the Ton, or Bonite; diſh them up with the Sauce, as above, and ſerve them up hot.

A Ton-pye, or Bonites-pye.

CUT your Ton in Slices, the Thickneſs of your Thumb, and lard it with thick Bacon, ſeaſoned with Salt, Pepper, ſweet Herbs, and Spice. Take four Handfuls of Flour, put the ſame upon a Dreſſer, make a Hollow in the Middle, and put a Lump of Butter as big as your Fiſt in it; wet your Flour, and make a Paſte for a ſhort Cruſt; make an Abbeſs of that Paſte, cover this with a Baking-pan, and put in it a little Bacon cut ſmall, ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice, and of the ſame Bacon, which you laid under them; cover your Pye with another Abbeſs of the ſame Paſte, and give it what Shape or Faſhion you pleaſe; colour it with beaten Saffron ſoaked in Water, if you have no Eggs; let it be baked, if you have Convenience to do it, or elſe under a Cover. Being baked, put a Bit of Butter in a Stew-pan, with a Duſt of Flour, and let it be of a pretty good

Brown; moiſten it with Water, or Broth, and a Glaſs of white, red, or *Spaniſh* Wine; ſeaſon the Cullis with Salt, Pepper, a few ſweet Herbs, and Shalots cut ſmall, with a little Bit of Garlic; let the Cullis be of a good Taſte, uncover the Pye, throw it into it, put the Cover on again, and ſerve it up hot.

Petty-pattees made with Ton or Bonites.

TAKE the Fleſh of Ton, or Bonites, for the Quantity of the Petty-pattees you deſign to make, put it upon your Dreſſer, and cut it very ſmall with your Chopping-knife; cut a Piece of Bacon by itſelf, mix all together, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spice, ſome Shalots, and a Crum of Garlic. Then put two Handfuls of Flour upon your Dreſſer, or upon a Patty-table; make a Hollow in the Middle, put in two Eggs, if you have any, with a Lump of Butter, the Bigneſs of an Egg, moiſten your Paſte, roll it, and put in almoſt as much Butter as there is Paſte; then double your Paſte one End upon the other, turn it the croſs Way, roll it a ſecond Time, and do the ſame three or four Times; roll your Paſte, for the laſt Time, pretty thin, cut it with a Paſte-wheel, and put ſome in the Bottom of your Patty-pans. If you have no Patty-pans, cut your Paſte into ſquare Pieces, put in it your Fiſh-fleſh cut ſmall, and cover it with an Abbeſs of the ſame Paſte. You may cloſe your Petty-pattees, faſhion them around with the Point of a Knife, as good as you can; colour them with beaten Eggs, if you have any, or with beaten Saffron ſoaked in Water, let them bake under a Cover, or in the Oven, if your Convenience will permit it, and, being baked, ſerve them up hot.

You may make Petty-pattees, or Pyes, of Porpoiſes, the ſame Way, obſerving that the Fat of the Porpoiſe is well taken off, becauſe the Oil of that Fiſh gives a bad Taſte.

A cold Pye made with a Porpoiſe.

TAKE your Porpoiſe, cut it into Slices, the Thickneſs of four Fingers, cut theſe Slices into Bits, and take well off all the Oil; cut large Slices of Bacon, which ſeaſon with Salt, Pepper, ſweet Herbs, fine Spice, and a Crum of Garlic, lard therewith your Bits, and cut ſome Bacon ſmall, the Quantity you would have, to moiſten your Pye. Your Bacon being cut ſmall and pounded, put it upon your Dreſſer, or a Patty-table, take Flour, according to the Bigneſs of the Pye you make, make a Hollow in the Middle, put in it Butter in Proportion, and wet your Paſte with cold Water; being wetted, make therewith an Abbeſs big enough, and put a Couple of Sheets of Paper upon a Board, the Bigneſs of your Pye, according to the Bigneſs of the Mouth of your Oven. If you make a large Pye, make it rather long than round, cover the Abbeſs with your Bacon cut ſmall, place in it your Pieces of Porpoiſe, and ſeaſon them with Salt, Pepper, ſweet Herbs, and fine Spice; do the ſame till your Pye is full, cover it with an Abbeſs of the ſame Paſte, and make it into what Faſhion you think fit; colour it with beaten Eggs, and, having none, with beaten Saffron ſoaked in Water; being coloured and faſhioned, ſend it to be baked, about three Hours; being baked, take it out, and ſerve it up cold. They can make Pyes of Requin in the ſame Manner, though it be an ordinary

ordinary Fish, and not esteemed; but, at Sea, all Things pass. This Fish being dressed, and well seasoned, is, nevertheless, found to be excellent for Want of other; I speak by Experience; this Fish is served up, either cold, or hot, as they please.

THE Pyes, made with Ton and Bonites, are served up likewise in the same Manner.

A Leg of Mutton Pye.

TAKE a Leg of Mutton, take out the Bones, and lard it with thick Bacon well seasoned; make an Abbess like that above, put two Sheets of Paper upon a Board, and your Abbess upon it; cover the same with Bacon, pounded and cut small, and well seasoned; then put in your Leg of Mutton, either whole, or in Pieces, seasoned with Salt, Pepper, sweet Herbs, and fine Spice, with a Crum of Garlic, pounded Bacon, and Slices of Bacon over it; make another Abbess, go on covering your Pye, colour it with beaten Eggs, or in Want of them, with beaten Saffron, soaked in Water; having fashioned it, as you think fit, send it to the Oven, let it be in it, four Hours, and, being baked, serve it up either hot, or cold.

YOU may make Beef or Pork Pyes in the same Manner, and they are served up, the same Way; and Mutton-stakes are dressed, in the same Manner, in Pyes.

Tortoise-pyes, made with either Sea or Land Tortoises.

CUT off your Tortoise's Head, and the Back, with a Cleaver, or Hatchet, to take off the Back its whole Length; take also off the four Quarters with the Skin of them, and cut them in Pieces, laying aside the great ones; lard them with thick Bacon, seasoned with Salt, Pepper, sweet Herbs, and fine Spice. Take the Flesh of your Tortoise, with its Fat and a Bit of the Liver; mince all well together, seasoned with Salt, Pepper, sweet Herbs, fine Spice, Shalots, and a Crum of Garlic; make an Abbess for a short Crust, as with others above, put your Force-meat over your Abbess, and place your Tortoise in it; season it with Salt, Pepper, sweet Herbs, fine Spice, and Shalots cut small; cover it with your Force-meat, which you took Care to keep by you, put in it a little Butter with some Slices of Bacon over it, cover your Pye with another Abbess of the same Paste, and fashion it, as you think fit; then colour it, as said above, and let it bake, four or five Hours. Being baked, take it out, and serve it up, as the others before mentioned.

TAKE off from the Breast-plate of your Tortoise a little Skin, which runs along from one End to the other, but without taking the same off on the Sides; take some of your Tortoise's Flesh, with some of the Fat and Liver, sufficient to make Force-meat, to put into your Breast-plate, which mince together; being minced, put in it a Couple of Biskets, soaked in *Spanish* and other Wine, that is to say, Sea-biskets, and two or three Eggs, if you have any, with a Piece of Bacon; season all with Salt, Pepper, sweet Herbs, fine Spice, Shalots, and a Crum of Garlic; fill up the Inside of your Breast-plate, make it pretty smooth, and stick it with Skewers all along before, on the Places where the Skin is, so that it do not shrink; then bake it, or let it be done under the Cover of a Baking-pan, if you can get one large enough.

THEY make ſuch Breaſt-plates, or Plaſtrons, only of Land-tortoiſes, becauſe the Sea-tortoiſes are too large. They make Soup with them, as they do with Beef, Mutton, or Veal in *Europe*. They draw Gravy and Cullis off the ſame, as they do from other Meat in *Europe*. They equally make Uſe of the Sea-tortoiſes, as of thoſe by Land, for that Purpoiſe; only they are not ſo good, as the Land-tortoiſe, for Broth Cullis. They make likewiſe with them Fricaſſees with a white or brown Sauce. They make alſo Skewers of Liver cut in Pieces two Inches long in Squares, with the Fat, as they do with Sweet-bread of Veal; they put them, for a Moment, in a Stew-pan, with a Bit of Butter, and ſeaſon them with Salt, Pepper, ſweet Herbs, fine Spice, and Shalots cut ſmall; take ſmall Skewers, in ſtrewing them with a Bit of Liver, and a Bit of Fat, doing the ſame alternately, until your Skewers are filled up; pound a Couple of Biſkets, which muſt be ſtrained in a Cullender, ſtrew therewith your Skewers, and let them be broiled. Being broiled, diſh them up, and ſerve them up hot with a Sauce made with Shalots over them.

THESE Sorts of Sea-tortoiſes are often large enough to feed a Ship's Crew of two hundred Men, in dreſſing only two of them, and diſtributing them by Rations, or by Meſſes, as it is commonly done in a Ship; and, as to Land-tortoiſes, three of them will be enough for the ſame Number of Men.

THESE large Tortoiſes are not found in all Lands, but they are very common about the Iſland of *Bourbon*, otherwiſe called *Maſcarin*. Some of them are about two hundred Pounds Weight, and are Loading enough for a Man. It is a Place where the *French Eaſt-India* Ships commonly touch at.

The Way of dreſſing all Sorts of Roots and Herbs to preſerve at Sea.

TAKE good round Cabbages, ſlit them in four, take the Stalks out of them, and blanch them with boiling Water; being blanched, put them in freſh Water, till they are cold; then take them out and drain them, put them into a Caſk according to the Quantity you make, and fill the Caſk with Brine that is very clear. To know whether the Brine is good, you muſt put an Egg into it: Obſerve, that, for all Sorts of Garden-ſtuff, the Egg muſt be of a Balance to remain at the Top, or fall to the Bottom; and, with Meat, the Egg muſt ſwim, becauſe the Brine muſt be ſtronger.

Sorrel.

TAKE Sorrel well picked and waſhed, throw it into boiling Water, and immediately into freſh Water; take it out and drain it, put it into a Caſk, as much as will go in, fill the Caſk with Brine, cover it well, and keep it in a cool Place, till the Time of Imbarking. You may put amongſt your Sorrel ſome Beet-leaves. Theſe Sorts of Herbs are good to make Soup with, being upon the Main.

YOU may prepare Spinage in the ſame Manner. Being at Sea, put it a ſoaking in freſh Water, and make Uſe of it, as it is done aſhore.

COLLIFLOWERS are done as your Cabbages, heretofore ſpoken of.

Green French *Beans.*

TAKE *French* Beans, pick them, take off the String, blanch them, and

and put them into cold Water; being cold, place them in a Cask with Cloves and Pepper-corn; the Cask being almost full, fill it up with Brine, cover it close up, and keep it in a cool Place, till you imbark. When at Sea, take some out to unsalt in fresh Water, and dress them as they do on Shore. Instead of Brine, you may put Vinegar to them; but, according to my Judgment, they are not then so good.

Cucumbers, large and small.

TAKE Cucumbers that are the least ripe, and the very greenest you can find, and put Vinegar and Salt into the Water; when ready to boil, throw in your Cucumbers, with some Pieces of red Copper, take them off from the Fire, and cover them with a Cover, that may intirely bathe all the Cucumbers; let them stand thus some Days, and then see whether your Cucumbers have Salt enough, and be of a good Relish. If there is not enough, put more to them, place them in a small Cask with some Pimans blanched, Cloves, and Pepper-corns, cover up well the Cask, and keep it in a cool Place, till you imbark. When at Sea, make Use of them, as they do on Shore, for all Sorts of Ragouts made with Meat and Sallads.

You may do the same with Melons, or put them into a Brine. All these Sorts of Things are, nevertheless, of great Use at Sea.

Artichokes.

TAKE Artichokes, blanch them, till you can take off the Grass, put them into cold Water, and let them cool; being cold, take off the Grass, place them in a Cask, fill it with Brine, cover them up close, and keep them in a cool Place, to the Time you imbark. When at Sea, put them in boiling Water, and serve them up with a white Sauce, or with Oil and Vinegar.

Bottoms of Artichokes.

BLANCH your Artichokes with their Bottoms, turning them as gently as possibly can be, till the Grass may be easily taken off; put them upon a Fish plate, or Sieve, and let them dry in the Sun, or in an Oven; they, being dry, are put into a Bag, to be preserved as long as you please. The Artichokes of the latter Season are best.

Lettuces.

TAKE Lettuces, blanch them in boiling Water, but take them presently out again; let the Water be salt, put them into fresh Water, and take them out to drain; after that, put them in Layings in a Cask, seasoning them with Salt, Pepper-corns, and Cloves, cover every Laying with melted Butter, and do the same, till your Cask be full; being cold, cover it up close, and keep it in a cool Place, till the Time you imbark. When at Sea, use them for Soups, or stew them with good Butter, and serve them up for a relishing Dish.

The Way of preserving Eggs fresh, one or two Months.

LET your Eggs be half boiled, and put them into cold Water to cool; when cold, put them in a Cask, with a Laying of Salt, and a Laying of Eggs; take Care not to break them; when you serve them up, put them into boiling Water off from the Fire, and serve them up; a Thing done by Proof.

Another Way to preserve Eggs.

TAKE good Ashes, and make therewith a Laying in your Cask, according

according to the Quantity you take along with you to Sea; put another Laying of Aſhes, and a Laying of Eggs; continue doing the ſame till your Caſk is full, and cover it cloſe to carry it on Board, at the Time of your Imbarking; being at Sea, make Uſe of them, upon Occaſion. In Caſe any one of them breaks, the Aſhes preſently ſtop the Hole, and hinder the others from being ſpoiled.

Hog's-Fleſh broiled, the Bucaneers *Way.*

WHEN we come into Countries afar off, we kill ſome Hogs; the Legs are ſalted, the reſt is cut into Slices, the Length of one or two Fingers; they let them lie in Salt two or three Days; then they are laid upon a Fiſh-plate, and afterwards ſmoaked. They uſe them for Breakfaſt broiled; they are ſerved up with a Daſh of Vinegar and Shalots.

I DO not here ſpeak of Pottages, or Soups, becauſe they make them with what they can get; ſometimes with a Piece of Mutton, or Pork, or a Fowl; they put in ſuch Roots, or Herbs, as they have, and, when Ships arrive in a Place, they make there as good Chear, as any where elſe, provided the Cook is a good Workman.

As to Paſtry in hot Countries, we need only make Uſe of Beef-fat, or that of Buffaloes, or Goats. They uſe that, inſtead of Butter, and make therewith raiſed Paſte, as well as with Butter.

Bouride, *a Sea-ſoup,*

IS a Soup excellent good for a Seaman, and almoſt all the Officers aſk for ſome, in the Morning: They put into a Kettle about two Quarts of Water, two Onions cut very ſmall, or ſome Shalots, and a good Lump of Butter; when it boils, they break into it three or four Biſkets, and ſeaſon it with Salt and Pepper; let it boil ſoftly, till it is reduced to Half, and ſerve it up preſently, giving it the beſt Taſte you can. This is a Regale for a Sea Officer.

Muſhrooms, the Italian *Way.*

TAKE Muſhrooms in as great Quantity as you can get at once, the ſmalleſt are beſt; cut off the Ends, take off the Skin of the black ones, and waſh them well; put them into a Stew-pan, with a Couple of Glaſſes of White-wine, and good Olive Oil, to make them ſwim in it; ſeaſon them with Salt, beaten Pepper, and the Juice of two or three Lemons, according to the Quantity of Muſhrooms you have; put them over the Fire a little While, then let them grow cold, and put them into an earthen Pot, or a little Caſk, but the Oil always ſwim upon it; let them be reliſhing, and the Caſk, or Pot, well ſtopped, that they may not vent; but it is more proper to put them into ſmall Pots, becauſe, when the Pot is once opened, and takes Vent, that ſpoils them. When upon the Main, if you deſign to make Uſe of them, take the Quantity you think fit, and place them in a ſmall Diſh, with Anchovies cut in Slices over them. Or you may make with them little Fricaſſees, with a white Sauce, as you do on Shore. You may likewiſe uſe them with all Sorts of Ragouts, where you have Occaſion for Muſhrooms.

YOU may preſerve this Sort of Muſhrooms a whole Year, or more.

The Way of preſerving ſmall French *Beans green.*

TAKE ſmall *French* Beans, the ſmalleſt you can get, ſcald and whiten them in boiling Water, ſeaſoned with a little Salt; put them into

into cold Water, take them out again to drain, and let them be dried in the Oven, or in the Sun; being dry, put them into a Bag, and keep them in a dry Place. When you make Uſe of them, you need only waſh them in hot Water, and boil them in a ſmall Kettle with Water, a little Butter, Salt, and an Onion; let them ſtew ſoftly, and, being done, put a Lump of Butter into a Stew-pan, with an Onion cut ſmall, and give it ſome Toſſes; put in your Beans, ſtrew over them a Duſt of Flour, wet them with their own Broth, ſeaſon them, and thicken them with Yolks of Eggs, if you have any; let them be of a good Reliſh, and put to them a Daſh of Vinegar, in ſerving them up.

AT another Time, ſtew them with a Piece of Ham, or Bacon, or Sauſages; or let them boil by themſelves; being boiled, put them into a Stew-pan, with a Lump of Butter, to make them have a Taſte, and garniſh therewith your ſalt or freſh Meat, if you have any. Theſe Sorts of Beans are as good as if they had been juſt gathered, and you may keep them as long as you pleaſe, provided you take Care to keep them in a dry Place.

The Way of preſerving Onions, Parſnips, and Carrots.

TAKE Onions well peeled, and cut into Slices, the Carrots and Parſnips the ſame; put into a large round Stew-pan good Butter over a Stove, with a briſk Fire; put of your Onions in it, the Quantity you think fit; but put not in too many, leſt the Liquor, or Gravy, make them ſtick to the Bottom, and take Care to keep them ſtirring continually with a wooden Ladle; let them be of a good Colour, a little browniſh, and take them out; ſet them a draining upon a large Sieve, made with Horſe-hair, or Flannel; put more Onions into your Butter, fry them in the ſame, and conſequently you run no Hazard, in putting in much Butter in the Beginning. As you are making your Proviſions of Onions, you may ſet them a drying in the Sun, or in a Baker's Oven, after the Bread has been drawn; when dry, you may put them up into Boxes, or other Things, and keep them always dry. You may do the ſame with your Carrots and Parſnips, putting each of them aſunder. When you would make Uſe of them for an Onion-pottage, boil the Quantity you think fit in a Skillet, Stew-pan, or Kettle, and put in what Quantity you judge fit, according to the Quantity of your Pottage. When you would make ſome *Lent* Pottage, ſet on Peaſe a boiling whole as they are; the Broth, or Liquor, being clear, throw into it your Onions, Carrots, or Parſnips, and let them ſtew well; if you make Peaſe-ſoup, ſtrew a little Flour upon it, pound it in a Mortar, ſtrain them through a Sieve or Flannel Bag, and wet them with the Broth, or Liquor, of your Roots. This Sort of Pottage is very good at Sea.

THESE Sorts of Roots may be kept ſix or ſeven Months, taking Care of them, as commonly; otherwiſe they cannot be kept at Sea, but for a little While; therefore I here ſhew the Way of preſerving them, having had the Proof of it myſelf, on the like Occaſions.

AT another Time, make Uſe of them with a *Robert* Sauce, which may be put under all Sorts of Meat: Put only a little Butter in a Stew-pan, with a Duſt of Flour, make it brown, put in your Onions, and

and give it some Tosses; then wet it with Water, Broth, or Gravy, if you have any, seasoned with Salt and a little Pepper; putting to it a little Mustard, if you have any, with a Dash of Vinegar, in serving it up.

CHAP. XXVII.

Of cold Entremets or Side-dishes.

Marbrees, *or marbled Side-dishes, with Gravy, or in* Lent. *Divers Sorts of Cakes. Collared-beef. Pigs dressed several Ways. Stuffed Hogs Tongues. Wild Boars Heads. Fowls, or Capons, in Galantines. Geese in Galantines. Turkies with their Jelly. Fish, Ham,* &c.

A Side-dish with a Marbree, *or marbled.*

TO make a *Marbree* as it should be, take two Dozen of Ox-palates, two Dozen of Calves Ears, and a Dozen of Hogs Ears, all washed very clean; put all together in a Kettle, with the Nut of a Ham, seasoned with Pepper, Salt, a Bunch of sweet Herbs, Cloves, and Onions; moisten it with Water and a Bottle of White-wine, put to it some Bay-leaves, cover the Kettle, and put it over the Fire. Put two Fowls to the Spit, and, when roasted, cut them out in thin Slices or Fillets; likewise a Quarter of a Pound of sweet Almonds, and as many Pistachoes cut in the same; each of these is placed in a Dish by itself, with a Dozen of hard Eggs cut in four; chop also a good deal of Parsley, some green Onions, and Truffles cut in Slices; your Palates and Ears being boiled, take them out of the Kettle, and place them orderly in a Dish, each by itself; skin your Palates, and cut them out in Slices; do the same with the Calves and Hogs Ears, the Nut of a Ham and a Neat's Tongue being broiled. Now take a round Stew-pan, put in it all this Meat cut in Slices, with your Almonds, Pistachoes, and Truffles; adding a Clove of Rocambole, sweet Herbs, fine Spice, the Juice of some Lemons, and a Bottle of Champaign. Put in a clean Stew-pan melted Bacon, green Onions, and Parsley chopped small, give them some Tosses upon the Fire, and put it to the Ingredients of your *Marbree* over the Fire; toss it up now and then, that all may mix well together, let it be of a good Taste, and put in it a Ladle of thin Veal-broth. Take another round Stew-pan, the Bigness you would have your *Marbree* of, rub it with Butter, and place in it some Tops of Spinage leaves, in the Form of Stars from the Bottom to the Top; fashion some Lemons, being nicked round, and cut with a Jagging-iron in Slices, placed in the Intervals of your Stars; put your Stew-pan in a cool Place set even, and put in it your Ingredients. Your *Marbree* being cold, put hot Water in a clean Stew-pan, place over it, for a Minute, the Stew-pan your *Marbree* is in, to loosen it, and dish it up with a Napkin under it.

Another

Another Marbree, *or marbled Side-dish.*

PUT some Calves Feet, well cleaned and boned, a boiling, with Hogs Ears and Feet, some Slices of Bacon, Veal, and a Nut of a Ham, and season them with Pepper, Salt, Bay-leaves, sweet Basil, Cloves, a few Coriander-seeds, and a Bottle of White-wine; whilst all this is boiling, put two Fowls to the Spit; scald a Quarter of a Pound of sweet Almonds, with as many Pistachoes cut in Slices, and placed in a Dish, or Plate, each by itself; cut likewise in Slices a Neat's Tongue, and, your Fowls being roasted, cut them in the same, and chop some green Onions and Parsley; your Hogs Ears and Feet being boiled, cut them also in Slices, and your Nut of Ham. Put in a large Stew-pan, to hold all your Meat, a little melted Bacon, with your Onions and Parsley for a Minute; this done, put in all your Slices of Meat with those of Almonds and Pistachoes, and some Yolks of hard-boiled Eggs cut in four, all seasoned with pounded Pepper, Salt, some Cloves of Garlic chopped small, with the Juice of half a Dozen Lemons, and a Bottle of Champaign; let all this boil and be of a good Taste, and add a Ladle of thin Veal-broth, if you have any. Then take one or two Cauls of Mutton, Veal, or Hogs, spread them in a small oval Stew-pan, and put in the Ingredients of your *Marbree*; it being cold, cut off a Couple of Slices, the Thickness of your little Finger, at each End, lay a folded Napkin in your Dish, place over the same your *Marbree*, with the Slices cut off. garnish your Dish with Parsley, and serve it up hot for a Side-dish.

A Marbree *of Fish, or Fish marbled.*

TAKE of all Sorts of Fish, *viz.* a Couple of Eels skinned and well cleansed, half a Dozen of Pearches gutted and well washed, some Smelts, or Gudgeons, Trouts, half a Dozen of Barbels, as many Quavivers, Bret-fish, or Flounders, and small Sturgeons, if you can get any; all being well cleaned, put them in a Stew-pan, or Fish-kettle, season them with Pepper, Salt, Cloves, sweet Basil, Thyme, Bay-leaves, two or three Bottles of White-wine, and some Slices of Lemon, and moisten them with Water; let not your Fish be too much boiled, lest they break. Being done, take them off, and let them cool in their Liquor; before they be quite cold, begin with taking out your Pearches, scale them, and place them in your Dish; do the same with the other Fish, one after another; strain off their Liquor and let it cool. Then put in a clean Kettle two or three Quarts of Water, with two Pounds of Hart's-horn Shavings, let it well boil, and, when boiled enough, strain it off through a Napkin; let your Fish-jelly be pretty firm, mix it with your Jelly of Hart's Horn, put it over the Fire, and let it be of a good Taste; whip up the White of a Dozen of Eggs, and put them to your Jelly, with the Juice of three or four Lemons; your Jelly being clarified, strain it off through a flannel Bag or Napkin. Now boil a Dozen of Craw-fish, take a clean Stew-pan big enough to contain your *Marbree*, and put in the Bottom four Craw-fish, forming a Cross; cut an Orange and a Lemon in Slices, and lay another Cross with Slices of Orange, and another with Slices of Lemon; alternately lay an Eel round it, a Trout, a Pearch,

Pearch, a Plaice, ſome Smelts, or Gudgeons, and a Sturgeon at the Top; put in it your Craw-fiſh, ſome Slices of Orange and Lemon, with ſome Orange-leaves placed alternately one near the other; put in the Middle the moſt ordinary Fiſh, with the fineſt Fiſh round it; all your Fiſh being in the Stew-pan, add to them your clarified Jelly, in which your Fiſh muſt ſoak, and put your Stew-pan in a cool Place, that your *Marbree* may be glazed well. If this Side-diſh is to be ſerved up at Dinner, it muſt be made the Evening before. Two Hours before you ſerve up, put a folded Napkin in the Diſh you ſerve up your *Marbree* in, keep boiling Water in another Stew-pan, that is bigger than that your *Marbree* is in, put a Diſh, or Plate, over your *Marbree*, and put the Stew-pan, wherein your *Marbree* is, into the Stew-pan with the boiling Water; leave it in it but a Moment, turn it topſy-turvy, diſh it up, and ſerve it up for a Side-diſh.

A Hare-cake.

TO make this Cake, take two Hares, take off their Skin, bone them, keep ſome of the Fleſh cut in Dice, and chop the reſt of your Hare's Fleſh, with three or four Pounds of Slices of Beef, the Fleſh of a Leg of Mutton (after all the Nerves are taken out) about a Couple of Pounds of Bacon, and a Piece of Ham; all well chopped, and ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, Parſley, and green Onions chopped, a Clove of Garlic, and ſome Shalots, all well mixed together. and put in a Stew-pan. Take about a Pound and a Half of fine Bacon, as much Ham, ſome Slices of Mutton, and your Slices of Hare, all cut in Dice, with Half a Pound of ſcalded Piſtachoes, and a Quarter of a Pound of ſweet Almonds, alſo ſcalded and cut in Dice, with ſome Slices of Pullets cut in the ſame; put all this to your chopped Meat, adding the Yolks and Whites of ſix Eggs, well beaten, and all well mixed together. Now take a Stew-pan big enough to hold the Cake you make, lay in the Bottom ſome Slices of Bacon, and put in all your Ingredients; break the Bones of your Hares, ſtrew them over your Cake, and let it be baked in the Oven; being done, take off the Bones, and let it be cold, and lay a folded Napkin in your Diſh; make your Stew-pan warm, that you may take out your Cake, which lay over the Napkin; ſtrew it, if you think fit, with Crums of Bread, let it take a Colour in the Oven, and ſerve it up for a Side-diſh.

A Royal Cake.

TAKE three or four Rabbits, more or leſs according to the Bigneſs you make your Cake of, with two Hares, a Calf's Leg, and a Leg of Mutton; ſkin and bone your Rabbits, lay by ſome Slices cut out, and chop the reſt of the Fleſh together, with a Bit of Bacon and a Bit of Ham; ſeaſon it with Pepper, Salt, ſweet Herbs, and fine Spice; being well chopped, put it into a Diſh, and do the ſame with your Hares. Take the Nut out of your Leg of Veal, and lay it by; the reſt of your Leg of Veal, after the Skin is taken off, and the Nerves taken out, muſt be well chopped together, with a Bit of Ham and a Bit of Bacon, ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, and Shalots; do the ſame with your Leg of Mutton, only put

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to this a Crum of Garlic. Take a Turkey and two Fowls, take off their Skins, and keep the Wings of the Fowls, but chop the reſt of their Fleſh with that of the Turkey together, with a Piece of Bacon, a Bit of Ham, and a blanched Calf's Udder; all being well chopped, ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, and ſome Shalots; keep this chopped Meat in a Diſh by itſelf, and the reſt of the Meat in another; then cut the Slices of your Rabbits in ſmall Dice, with a Couple of Slices of Ham, and a Piece of Bacon cut in the ſame; put all this to your minced Rabbits, with ſcalded Piſtachoes cut alſo in Dice, and the Yolks and Whites of a Couple of Eggs, all being well mixt together, and do the ſame with all your other Meat; ſpread a Napkin over your Dreſſer, place over the ſame two large Slices of Bacon, one near the other, the Length and Breadth you think fit, and put over them a Laying of your Rabbits, one of Veal, one of Mutton, one of Hare, and one Laying of your Turkey; place again over the Laying of Rabbits a Laying of Mutton; over the Mutton, one of Turkey; over the Veal, one of Hare; and over the Turkey, one of Rabbits; cover it over with Slices of Bacon, and roll them up in a Napkin, tied at both Ends; put in an oval Stew-pan, being the Length of your Cake, ſome Slices of Bacon, Ham, and Veal, put in it your Royal Cake, and ſeaſon it with Pepper, Salt, Cloves, ſweet Baſil, ſome Bay-leaves, a Clove of Garlic, and ſome Onions cut in Slices; put over this another Laying of Slices of Bacon, moiſten it with a Bottle of white Wine, and ſome Broth; cover the Stew-pan cloſe, and ſet it a ſtewing, with Fire under and over. Your Cake being done, let it cool in its Braiſe; being cold, lay a folded Napkin in your Diſh; take out your Royal Cake, cut off ſome Slices at each End, diſh it up, garniſh your Diſh with the Slices cut off, and ſome Parſley, and ſerve it up for a Side-diſh.

Collared Beef.

TAKE a Flank of Beef, open it in two, and beat it well with a Cleaver; take ſcalded ſweet Almonds, Piſtachoes, and two Dozen of hard-boiled Eggs; lay a Napkin over the Dreſſer, and ſpread your Flank of Beef over it; take ſome large Slices of Bacon and Ham, make a Row of theſe croſs over your Flank of Beef, one of Bacon, one of the Yolks of your hard Eggs, one of Ham, one of Piſtachoes, one of Whites of Eggs, one of Bacon, one of Almonds, one of the Yolks of hard Eggs, and ſo on till your Flank of Beef is all covered; ſeaſon theſe with pounded Pepper, from one End to the other, Salt, ſweet Herbs, fine Spice, and a Couple of Heads of Garlic bruiſed, and ſtrewed over, together with a Duſt of Flour. Now begin to roll it up, in the Place where you put your firſt Yolks of Eggs, ſo that your Eggs will be in the very Middle of your rolled Beef; then roll it up in your Napkin as cloſe as poſſible, keeping always faſt the two Ends, which muſt be tied very tight with Packthread, as well as your rolled Flank all round; this done, put it a doing in a Braiſe, as the Royal Cake before; being done, ſerve it up whole, or cut in Slices, for a cold Side-diſh.

A Veal-cake.

TAKE a good Leg of Veal, lay by the Nut, and take off the Skin

Skin and the Nerves; cut your Leg in Pieces, put to it a Piece of Bacon, a Piece of raw Ham, and a Piece of Beef-ſewet, chopped all well together, ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, Muſhrooms, and Truffles, if you can get any, and a Crum of Garlic; mix it well, put to it four Eggs; then take the reſerved Nut of Veal, take off the Skin and the Nerves, cut it in ſmall Dice, together with Ham, Piſtachoes, and ſweet Almonds, and mix again theſe well; lay in the Bottom of a Stew-pan, ſizeable to the Quantity of your Meat, ſome Slices of Bacon, over theſe a Calf's Caul, and then put in your Meat; wrap up your Cake in the Remainder of your Caul, with other Slices of Bacon over it. Now put your Cake in the Oven, not too hot; being done, let it be cold, and ſerve it up for a Side-diſh.

A Side-diſh of a Pig in a Galantine.

AFTER the Pig is well ſcalded and dreſſed clean, cut off the Head and the four Petty-toes; take off the Skin, beginning at the Belly, but take Care not to cut it, particularly on the Back; ſpread this Skin over the Dreſſer, and make a Stuffing, as follows, *viz.* With your Pig's Meat, a little of a Fillet of Veal, a little raw Ham, ſome Bacon, ſome Sprigs of Parſley and green Onions cut ſmall, ſweet Herbs, Pepper, Salt, a little chopped Garlic, ſome Rocamboles, and ſome Yolks of Eggs to thicken your Stuffing; ſpread a Napkin over the Dreſſer, with your Pig's Skin over the ſame; put upon this Skin a Laying of your Stuffing, and over this a large Slice of Bacon all over it, then a Row of Yolks of hard Eggs, one of Piſtachoes, one of Ham, and one of ſweet Almonds; again a large Slice of Bacon more, a Row of Yolks of Eggs, one of Piſtachoes, and another of Almonds; go on thus, and at laſt over all, another Laying of your Stuffing laid as thin as can be; over this, another Row of Slices, in the ſame Order as thoſe laid firſt; put in alſo green Truffles, if you have any Stuffing left, and put it over all. To make up your Galantine as dextrouſly as you can, roll it up in a Napkin as tight as poſſible, tied at both Ends; this done, let your Galantine be done in a Braiſe, like the Royal Cake; being done, let it be cold, and ſerve it up whole, or cut in Slices, to garniſh with them all Sorts of Side-diſhes.

A Pig in Perdouillet.

LET it be well ſcalded and dreſſed, cut off the Head, and cut it out in four Quarters; put in a Stew-pan ſome Slices of Bacon, and then your four Quarters, with the Head in the Middle; ſeaſon it with ſweet Herbs, and fine Spice, *viz.* with Cloves, Nutmeg, Mace, and Cinnamon; alſo ſweet Baſil, Bay-leaves, Pepper, Salt, two Rocamboles, Onions, Slices of green Lemons, Parſley, and green Onions; then cover your Meat with Slices of Bacon, moiſten it with a Bottle of white Wine and a Ladle of Broth, and put your Stew-pan over the Fire, but let not your Pig be too much done; being done, let it be cold, lay a Napkin in your Diſh, take out your Quarters of Pig, clean them well, and, to look white, ſpread them over the Napkin, with the Head in the Middle; ſerve it up for a Side-diſh.

THIS Diſh of Pig may alſo ſerve for a Diſh, diſhing it up with an Eſſence of Ham, or Cullis of Craw-fiſh, ſerving it up hot.

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AT another Time, this Diſh may ſerve for a hot Diſh, in dreſſing it, as follows, *viz.* Make a Ragout with Sweet-breads of Veal, Muſhrooms, and Truffles, put in a Stew-pan with a little melted Bacon; moiſten it with good Gravy, and, when done, ſkim off the Fat, and thicken it with a good Cullis; being ready to ſerve up, take your Pig out of the Kettle to drain; diſh it up, as before, with the Head in the Middle, and the four Quarters round it, with your Ragout over it, and ſerve it up hot. This Pig may alſo ſerve for a Courſe, ſerved with a Ragout of green Peaſe, or Peaſe-ſoup. For the Way of making theſe, See the Chapter of *Peaſe-Ragouts* and *Peaſe-Soup*.

A Pig dreſſed, the German *Way.*

SCALD, dreſs, and bone it, but cut off neither the Head nor Petty-toes; take a Nut of Veal, taking off the Nerves and the Skin, with a Piece of Bacon, ſome Beef-ſewet, and a Piece of Ham; put all this Meat upon the Dreſſer, and chop it ſmall; ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, Muſhrooms, Truffles, if you have any, Parſley, green Onions, a Crum of Garlic, and four Eggs; mix it well, and take two or three Slices of Ham, and the White of a Fowl, both cut in Dice; mix theſe with your Stuffing, fill therewith the whole Belly of the Pig, and ſew it up. Now ſpread a large Napkin over the Dreſſer, cover the ſame with Slices of Bacon, lay upon it your Pig, and truſs the hind Petty-toes under its Thighs; let his Snout reſt upon the fore Petty-toes, cover it with Slices of Bacon, and roll it up in the Napkin; lay in a Fiſh-kettle, of the Pig's Length, Slices of Bacon and Veal, Onions cut in Slices, and a little ſweet Baſil and Cloves; then put in your Pig, with the Back to the Bottom, ſeaſon it with Pepper and Salt, and cover it the ſame over as under; moiſten it with two Bottles of white Wine, at laſt, with Water, and let it be ſtewed, with Fire under and over; being done, let it grow cold in its Braiſe, take it out of the Kettle, diſh it up with a Napkin under it, and ſerve it up for a Courſe.

Stuffed Hog's-Tongues.

TAKE of theſe Tongues as many as you pleaſe, and ſcald them, to take off the firſt Skin, for which Purpoſe the Water muſt not be too hot; wipe them dry, and cut them off a little from the Root. The Way to ſalt them, *viz.* Dry in the Oven ſome Juniper-berries, with a Couple of Bay-leaves, a few Coriander-ſeeds, Thyme, ſweet Baſil, all Sorts of ſweet Herbs, together with Parſley, and green Onions; all this being well dried, pound it in a Mortar, ſift it, and mix it with pounded Salt and Salt-petre; ſalt your Tongues, laying one after another in a Tub, or Pot, as you ſalt them, putting all Sorts of Spice over each Row of your Tongues; being ſqueeſed cloſe together, and all ſalted, put over the Tub a Slate with a Weight upon it, and, being ſix or ſeven Days in this Pickle, take them out to drain a little; then put them in Hogs Guts, cut the Length and Breadth of your Tongues; let each Tongue have its own Gut, and tie both Ends with Packthread; hang them upon a Stick in the Chimney, a little diſtant from each other, to have the Advantage of taking the Smoke, a Fortnight or three Weeks, till they be thoroughly dry; if they are

well done, they will keep a whole Year; they are the fineſt Eating, at ſix Months End; to which Purpoſe they are boiled in Water, and a little red Wine, together with ſome Slices of green Onions and Cloves; being done, they are ſerved up cold, either in Slices, or whole, for a Courſe.

SHEEP's Tongues and Calves Tongues, ſtuff'd, are done, in the ſame Manner.

Pig's Petty-toes, the St. Menhoult *Way.*

LET your Petty-toes be very clean, ſlit them in two, and put between the two Pieces a Slice of Bacon, the Thickneſs of a Thumb, with a Skewer along each Side, well tied with Packthread, to keep them ſtrait; put in a Stew-pan ſome Slices of Bacon; put in it a Laying of Petty-toes, and one of Slices of Bacon: Go on doing ſo, till you have put in all your Slices; then put in a good Glaſs of Spirit of Wine, ſome Coriander-ſeeds, Bay-leaves, and a Bottle of white Wine; cover it with the ſaid Slices, cover the Stew-pan, lay it down with Paſte, and let it ſtew ſoftly, about ten or twelve Hours, with Fire under and over; when done, and cold, ſtrew them with Crums of Bread, broil them, and ſerve them up hot for a Side-Diſh,

THEY may alſo de done with leſs Charge in uſing Hogs Maws, inſtead of Bacon, dreſſing them, the ſame Way.

AT another Time, dip your Petty toes in Batter, ſtrew them with Crums of Bread, broil them, and ſerve them up hot for a Side-diſh.

AT another Time, dip them in Eggs, or a thin Paſte, ſtrew them with Crums of Bread, fry and ſerve them up.

A wild Boar's Head.

CUT it off cloſe to the Shoulders, ſinge it over a blazing Fire, and ſcrape it with a Knife; rub over the Places, where there is any Hair left, with a red-hot Fire-ſhovel; being well ſinged, take out the Jaw-bones, and the Skin of the Snout; bone the Neck, ſqueeſe out the Water, take out the Brains, in the Place where you cut off the Neck-bone, and throw them away; put the Head a ſoaking in cold Water, take it out to drain, and lard it with thick Bacon, well ſeaſoned with Pepper, Salt, ſweet Herbs, and fine Spice, without breaking the Skin; put it in a Stew-pan, ſeaſoned with ſweet Herbs, fine Spice, pounded Salt-petre, and a pretty Deal of Salt; cover it well, put it in a cool Place, and let it lie ſeven or eight Days in Salt; then take it out, tie it up in a Napkin, and let it boil in a Kettle with ſeven or eight Bottles of good Wine, Bay-leaves, ſweet Baſil, Thyme, and Onions; fill up the Kettle with Water, and ſet it on to boil, but let not the Head be too much done; being done, take it off, let it cool, take it out to drain, put a folded Napkin in your Diſh, lay the Head upon it, and ſerve it up for a Side-diſh.

Another wild Boar's Head, the German *Way.*

SINGE this Head, as that before, put it in Salt, four and twenty Hours, boil it whole, without boning it, and put to it ſeven or eight Bottles of Wine, Onions, ſweet Baſil, Thyme, Bay-leaves, Cloves, Pepper, and Salt; fill it up with Water, and ſet it a boiling; being boiled,

boiled, let it cool in its own Liquor, and ſerve it up, as the other, for a Side-diſh.

WHEN it comes from the Table, put it again in its own Liquor; let it ſoak well, and do ſo till the whole Head is eaten. It may be kept, two or three Months, in this Liquor.

YOU may preſerve the former Head, in the ſame Manner, being always put again in its own Liquor, after it comes from the Table.

Fowls or Capons in Galantines.

TAKE as many Fowls as you deſign to make Galantines, for each Fowl makes a Galantine; ſinge and pick them clean, ſlit them up the Back, and take off the Skin as neatly as poſſible, without breaking it. Take off the Fleſh of your Fowls, cut it out, and ſome Piſtachoes, into Slices, and place them in a Diſh. Take the Remainder of the Fleſh of your Fowls, with a Nut of Veal, a Piece of Bacon, ſome Beef-ſewet, and a Piece of Ham cut all in ſmall Bits; put it upon a Dreſſer with Parſley, green Onions, ſweet Herbs, fine Spice, Pepper, and Salt, all together chopp'd ſmall; add ſome Yolks of Eggs, and let your Stuffing be well reliſh'd; ſpread your Fowls Skins over a Dreſſer, and put over it a Laying of your Stuffing in its whole Extent; then a Row of Slices of the Fleſh of your Fowls, another of Slices of Ham, one of Slices of Piſtachoes, and one of the Yolks of hard Eggs; then again a Row of your Stuffing, doing the ſame with the aforeſaid Slices, till your Skins be full; then ſew well up your Skins, ſo that they may look, as if they were whole. Now put in a Kettle Slices of Bacon and Veal, lay over them your Fowls, ſeaſon them, cover them with Slices Top and Bottom alike, and add a Pint of good white Wine, ſome Cloves of Garlic, and ſome Broth; let them ſtew ſoftly, with Fire under and over, but not be too much done; being done, take them off, and let them cool in their Braiſe, to take the Taſte; being ready to ſerve, diſh them up whole over a Napkin, and ſerve them up for a Side-diſh.

THESE Fowls, thus dreſſed, may alſo be cut out in Slices, to ſerve for garniſhing large Side-diſhes.

TURKIES and Capons, in Galantines, are dreſſed, in the ſame Manner.

A Gooſe in a Galantine.

SINGE and pick it clean, ſplit it up the Back, and take off the Skin as clean as you can, without breaking it; bone well your Gooſe, and take all the Fleſh, together with that of a Fowl, reſerving the Breaſt cut in Slices; mix the reſt of your Fowl's Fleſh with that of the Gooſe, add a Nut of Veal, a Piece of Bacon, ſome Beef-ſewet, and a Piece of Ham, all cut into ſmall Bits; put all this upon a Chopping-board, with Parſley, green Onions, ſweet Herbs, fine Spice, Pepper, and Salt; chop it ſmall, and add ſome Yolks of Eggs; then pound it, and let it be well reliſh'd; ſpread the Skin of the Gooſe upon the Dreſſer, put a Laying of Stuffing in all its Extent over it, and lay upon it thin Pieces of Bacon and Ham, as alſo the Slices of the Breaſt of the Fowl reſerv'd; make alſo a Laying of a Quarter of a Pound of ſweet Almonds, with the ſame Quantity of Piſtachoes blanch'd cut in Slices,

and another of Yolks of Eggs; do this alternately, till the Skin of your Gooſe be filled; then ſew up the Skin of your Gooſe, to make it ſeem to be the very Gooſe itſelf. Now put in a Stew-pan Slices of Bacon and Veal, and the Gooſe upon it; ſeaſon it, lay your Slices Top and Bottom alike, and add a Bottle of good white Wine, ſome Cloves of Garlic, and ſome Broth; cover the Stew-pan, let it ſtew ſoftly with Fire under and over, and let not your Gooſe be too much done; being done, take it off, and let it cool in its own Liquor, to take the Reliſh; being ready to ſerve, diſh it up whole over a Napkin, and ſerve it up hot for a Side diſh.

A Turkey with its Jelly.

TAKE a large Turkey, cut off the Wings, ſinge, pick, and gut it clean, without cutting the Vent; truſs it, lard it with thick Bacon well ſeaſoned, tie it with Packthread, and let it ſtew in a white Braiſe, as was done with the Capons and Fowls in Galantines; being done, let it cool, and, when you diſh it up, put its Jelly over it.

Fiſh-ham.

TAKE the Fleſh of Carps, Eels, freſh Salmon, and the ſoft Rows of the Carps; chop and pound all this, ſeaſon'd with Pepper, Salt, ſweet Herbs, and fine Spice, and add freſh Butter; make thereof the Form of a Ham, lay upon it the Skin of the Carps, and ſew it up cloſe in a Cloth; boil it in Half Brandy, Half Wine, and a ſmall Quantity of Water, ſeaſon'd with Cloves, Bay-leaves, and Pepper, let it ſtand, till cold, in its own Liquor, and ſerve it up.

YOU may alſo ſlice it, as real Ham.

YOU may dreſs a Shoulder or Leg of Mutton, after the ſame Manner, as alſo Fowls, Pigeons, Pullets, Turkies, Ducks, or any other Things of that Kind.

Ham in a Braiſe.

CLEANSE it well, and ſoak it, ſeven or eight Hours; put in a Fiſh-pan ſome Slices of Beef and Bacon, with the Ham ſeaſon'd with Onions, Sprigs of Parſley, ſweet Baſil, Thyme, and Bay-leaves; moiſten it with Water, and ſet it a boiling; when half done, put in one or two Bottles of Wine; being quite done, take it out to drain, take off the Rind, diſh it up with a thick Pepper and Vinegar Sauce under it, and ſerve it up hot for a Courſe.

AT another Time, dreſs it, after the ſame Manner, ſtrew it with Bread, to make it get a Colour, and ſerve it cold for a Side-diſh.

Ham in Caul.

CLEANSE this Ham, and boil it, as that before; being done, take it out, take off the Rind, and Part of the Fat; make a Stuffing thus, *viz.* Take of all Sorts of roaſted Fowls Fleſh, as much as you think fit, a Calf's Udder, with a Piece of Bacon blanch'd, Parſley, green Onions, and Muſhrooms chopp'd ſmall, ſeaſon'd with Pepper, Salt, ſweet Herbs, and fine Spice, all minced ſmall; add a Piece of the Crum of Bread boil'd in Milk, and pound it, putting to it ſome Yolks of Eggs; being pounded, put it upon the Ham, inſtead of the Fat, which you took off from your Ham, and wrap it up in the Caul cloſe together; then baſte it with Butter, ſtrew it with Crums of Bread,

Bread, put it in the Oven, to get a Colour, diſh it up with a thick Pepper and Vinegar Sauce under it, and ſerve it up.

YOU may garniſh it with Spinage, or Colliflowers, or both theſe together, or with Chickens, or Pigeons, putting an Eſſence of Ham over them, or Butter well thickened.

Ham boil'd for the laſt Courſe.

CLEANSE it, put it a ſoaking in Water, about five or ſix Hours, wrap it up in a Cloth with a Handful of Hay, and ſet it a boiling in Water, ſeaſon'd with Onions and ſweet Herbs; being boiled, let it ſtand, till half cold; then take it out, and take of dextrouſly the Rind; if it is of a good Colour, let it be as it is; in ſerving it up, ſtrew over it a little pounded Pepper and Parſley chopp'd ſmall; being quite cold, ſerve it up.

AT another Time, ſtrew it with Crums of Bread, and let it get a Colour in the Oven, or by Means of a red-hot Fire-ſhovel.

Ham roaſted.

CLEANSE it, put it a ſoaking, about ſix or ſeven Hours, ſpit it, and roaſt it; whilſt it is doing, beſprinkle it with hot Water; being almoſt roaſted, drain the Water in the Dripping-pan, take off the Rind, and moiſten it with two Bottles of *Spaniſh* Wine; being done, take it off, diſh it up, with a thick Pepper and Vinegar Sauce under it, and ſerve it up for a Side-diſh.

THIS Sort of Ham ſerves likewiſe for a Courſe, either hot, or cold.

Ham roaſted, the Dutch *Way.*

CLEANSE it, boil it in full Water, three or four Hours, and take it out; take off the Rind, ſtick it with about fifty Cloves, and ſpit it; put it before a good Fire, about two or three Hours, more or leſs, according to its Bigneſs; when done, ſerve it up with a Gravy-ſauce under it, or a thick Pepper and Vinegar Sauce, or with Muſtard, Gravy, and a Daſh of Vinegar together.

THE Sauces are alſo ſerv'd up aſunder in Saucers, and the Ham by itſelf.

Ham dreſs'd, without Fire, or Water.

TAKE a good Ham, cleanſe it from all the Naſtineſs about it, and take off the Rind; ſpread a Cloth, in one End of which put Thyme, ſweet Baſil, and Bay-leaves; put upon it the Ham, the fat Side downwards, and ſeaſon it Top and Bottom alike, adding Cloves and Pepper; lay one Fold of the Cloth over it, beſprinkle it with ſome Glaſſes of Brandy, and fold it up quite in the Cloth, with a Cere-cloth over it, being tied with Cords made of Hay, cloſe one to another; then bury it in Horſe-Dung, forty Hours, the Dung being two Feet Diameter all round, and two Feet deep Top and Bottom; after that Time, take it out, and ſerve it up, as another Ham.

YOU may alſo do it, thus, without taking off the Rind.

CHAP. XXVIII.

Of Ragouts for firſt Courſes.

A Ragout of Craw fiſh for Fleſh-days.

PICK ſeveral Craw-fiſhes, and take their Tails, which put on a Plate with ſome little Muſtrooms, ſeveral Slices of Truffles, and a Bunch of ſweet Herbs; the Whole being ſeaſon'd with Salt and Pepper, let it take a Fry with melted Bacon, or Butter, in a little Stew-pan, moiſten it with ſome Gravy, and ſtew it on a ſlow Fire; being ſtewed enough, take its Fat away, thicken it with ſome Cullis of Craw-fiſh, and put it on hot Aſhes, taking Care not to let it boil, leſt it turn; put therein ſeveral Heads of Aſparagus, and Artichoke Bottoms, when they are in Seaſon. When your Ragout is done, diſh it up, and ſerve it hot for a ſecond Courſe.

THIS Ragout is to be uſed in all Sorts of Diſhes with Craw-fiſh.

A Ragout of Craw-fiſh for Fiſh-days.

BOIL your Craw-fiſh, pick them, take their Tails and put them in a Plate with ſome little Muſhrooms, and ſeveral Truffles cut in Slices, throw the Whole in a Stew-pan, with a little Salt and Pepper therein, and let it take a Fry in ſome Butter; after which, moiſten it with ſome Fiſh-broth, to be ſtewed on a ſlow Fire; your Ragout being done, and reliſhing, take its Fat away, thicken it with a Cullis of Craw-fiſh, diſh it up, and ſerve it hot for a ſecond Courſe. You may make Uſe of this Ragout, for all Sorts of Diſhes with Craw-fiſh, on Fiſh-days.

A Ragout of Oyſters for Fiſh-days.

OPEN ſeveral Oyſters, put them with their own Liquor in a Stew-pan, and let it keep a little on a Stove; take them out of the Pan, one after another, and put them in a Plate; fry a little, in ſome Butter, ſeveral little Muſhrooms, moiſten them with ſome Fiſh-broth, ſeaſon them with a little Salt and Pepper, and a Bunch of ſweet Herbs, and let them ſtew on a ſlow Fire; being done, take their Fat away, thicken them with ſome Cullis, and put the aforeſaid Oyſters therein; after which, taſte your Ragout, to know if it be palatable, and take Care, that your Oyſters do not boil; when you are ready, put the Ragout in a Diſh, and ſerve it hot for a dainty Diſh. This Ragout may likewiſe be uſed, for all Sorts of Fiſh with Oyſters, on Fiſh-days.

Another Ragout of Oyſters for Fiſh-days.

OPEN ſome Oyſters, and put them in a Stew-pan; take a few Muſhrooms, with a little ſhredded Chibbol and Parſley; put together, in another Stew-pan a little Butter, with a little fine Flour, and make them grow yellowiſh; which done, put the aforeſaid Muſhrooms,

Muſhrooms, Chibbol, Parſley, and Oyſters therein, let the Whole take ſeven or eight Turns of the Pan, wet it with ſome of your Oyſter Liquor, and a little Fiſh-broth, and put a little Pepper therein; be careful, that your Oyſters do not boil too much, and thicken your Ragout with ſome of your Cullis, or ſome of the Cullis of Craw-fiſh, putting the Juice of a Lemon therein; take Care, that your Ragout be palatable, and make Uſe of it for all Sorts of Meat that require a Ragout of Oyſters.

A white Ragout of Oyſters.

TAKE a Stew-pan, and put therein a good Bit of Butter roll'd in fine Flour, ſhredded Parſley, Nutmeg, pounded Pepper, Half a Lemon, cut like little Dice, a ſhredded Anchovy, and ſeveral Oyſters, with their Liquor; put the Whole on the Fire, to thicken the Sauce; when it is reliſhing enough, put it in a Diſh, and ſerve it up hot for a dainty Diſh.

You may uſe this Ragout with Fiſh, Chickens, or any ſuch other Fowl you pleaſe, for a firſt Courſe.

A Ragout with the Heads of Aſparagus.

CUT the Heads of ſome Aſparagus, and whiten them; when blanched enough, put them in a Stew-pan, with ſome Cullis and a little Eſſence of Ham, and let the Whole ſtew on a ſlow Fire; when ſtewed enough, throw therein a Bit of Butter no bigger than a Nut, dipp'd in ſome fine Flour, and ſtir your Ragout now and then; take Care, that it be reliſhing, pour in it a little Vinegar, and ſerve it hot. You may make Uſe of this Ragout for all Sorts of Fowls, or other Meat.

A white Ragout of Aſparagus.

CUT and blanch ſome Aſparagus, as before; put them in a Stew-pan, with a Bit of Butter; fry them a little, powder them with Half a Spoonful of fine Flour, moiſten them with Broth, ſeaſon them with Salt and Pepper, and let them be ſtewed; make a Thickening with ſeveral Yolks of Eggs, diluted with ſome Broth, and put therein a little Nutmeg; your Aſparagus being reliſhing, thicken them with the ſaid Yolks, and make Uſe of this Ragout to put under ſome larded Collops, or other Sorts of Meat,

A Ragout of Endives.

TAKE ſome of the beſt white Endives, pick them, and blanch them in boiling Water; after which, put them in cold Water, ſqueeſe them well, and put them on a Table to be minced a little; this done, put your Endives in a Stew-pan, moiſtening them with a clear Cullis of Veal and Ham, and let the Whole be ſtewed on a ſlow Fire. When this is ſtewed and grown reliſhing, make Uſe of it for every Sort of Diſh with Endives; but, if this Ragout is not thought thick enough, put in a little Eſſence of Ham, or a little Cullis therein, before you ſerve it.

Another Ragout of Endives.

THESE Endives muſt be prepared, as thoſe that precede, with the following Difference only, that is to ſay, when they are minced,

fry them with a good Bit of Butter, moiſten them with Broth, inſtead of Cullis, and, when they are reliſhing, thicken them with a Thickening of Yolks of Eggs and Cream. You may make Uſe of theſe Endives with all Sorts of larded Collops, Veal-cutlets, and Fillets of any Meat.

Another Ragout of Endives.

TAKE five or ſix Heads of Endives, pick them, taking only their Stocks cut in Bits as long as Half a Finger, blanch them, and put them in freſh Water; after which, ſqueeſe them, and put them, with ſome Gravy and Cullis, in a Stew-pan on a Stove, to be ſtewed ſlowly, till it be enough, and make Uſe of it for all Sorts of Diſhes with Endives.

A Ragout of Celery.

TAKE ſome Heads of Celery, pick and blanch them; being blanched, take and ſqueeſe them out of the Water, and put them in a Stew-pan with a Cullis, to be ſtewed on a ſlow Fire; after which, thicken them with the Bigneſs of a Nut of good freſh Butter, dipped in fine Flour, continually ſtirring the Stew-pan. This Ragout being reliſhing, put a little Vinegar therein, taking Care to make it look handſome, but not too thick, and ſerve it with all Sorts of Meat.

A Sorrel-ſauce for Fleſh-days.

PICK ſome Sorrel, put on a Stove a Stew-pan half full of Water, and, when it is boiling, put your Sorrel therein; take it out of the Water, drain it, and ſqueeſe it, as if it was Spinage; this done, put your Sorrel in a Stew-pan, moiſtening it with Cullis and Gravy, and ſeaſoning it with Salt and Pepper, to be ſtewed on a ſlow Fire. When this Ragout is ſtewed enough, put a little Eſſence of Ham therein, to make it reliſhing, and make Uſe of it for what you pleaſe.

A Ragout of Sorrel for Fiſh-days.

PICK, waſh, drain, and ſhred ſome Sorrel; put it on a ſlow Fire in a Stew-pan, with a Bit of Butter, ſome Salt, Pepper, Parſley, Chibbol, and ſhredded Muſhrooms, if you have any; being ſtewed, put therein a Bit of Butter, dipped in fine Flour, and thicken it with a Thickening of Yolks of Eggs, proportionable to the Largeneſs of your Ragout, taking Care that it be reliſhing; make Uſe of it for Eggs with Sorrel, broiled Fiſh, and every Thing with Sorrel. You may fry your Sorrel on Fleſh-days, adding therein ſome Hearts of Lettuces, Cullis, and Gravy.

Lettuces, Lady Simone's *Way.*

TAKE ſome headed Lettuces, blanch them, putting them in warm Water, but not a Minute, and drain them immediately; mince and mix together ſome Whites of roaſted Pullets, or Capons, with ſome Ham, Muſhrooms, a little Parſley and Chibbol, a Calf's Udder, a little blanched Bacon, ſome Crums of Bread, boiled with Cream, and four or five Yolks of raw Eggs; ſeaſoning the Whole with Salt, Pepper ſweet Herbs, and all Spices; then take your Lettuces, ſqueeſe them one after another, holding them in your Hand, the Head downwards, and extending each Leaf thereof, that you may the more eaſily

ly come to the Heart, in order to take it out, without breaking any of the Leaves; inſtead of the Heart, put in each of them ſome of the preceding Stuffing, over which raiſe up all the Leaves, putting alſo ſome Stuffing between them, tying each Lettuce ſo ſtuffed with Packthread; this done, put your Lettuces a ſtewing, with two Pounds of Veal, cut in Slices, placed in the Bottom, with ſome Slices of Bacon and Onions; the Whole being ſeaſoned with Salt, Pepper, Cloves, Bayleaves, and ſweet Baſil, cover it with Slices of Bacon, and let it be ſtewed. Your Lettuces being done, drain them, take the Packthread off them, lay them in their Diſh, with a white Cullis, or Eſſence of Ham, over them, and ſerve them hot for a ſmall Diſh. You will find the Manner of making this white Cullis, in the Article of *Culliſſes*. Theſe Lettuces are uſed for garniſhing all Meats.

Other Lettuces, Lady Simone's *Way, fried.*

YOUR Lettuces being ſtuffed and ſtewed, as before, and alſo drained and untied, beat three or four Eggs, as if it was for a Pancake, dip your Lettuces therein, one after another, and throw over them ſome Crums of Bread; fry them in ſome Hog's-lard, making them yellowiſh, and ſerve them hot for a ſmall Entry.

A Ragout of Lettuces for all Sorts of Diſhes.

TAKE ſome headed Lettuces, of which take the Leaves out, till you come to the Heart; waſh them, and blanch them in boiling Water; after which, put them in cold Water, out of which being taken, drain and ſqueeſe them, and boil them with a Spoonful of good Broth. Theſe Lettuces being ſtewed, taken out of the Pan, and drained, put them in another Stew-pan, with a little Cullis and Gravy; let the Whole ſtew, taking Care that it be reliſhing, put the Juice of a Lemon therein, and make Uſe of it for all Sorts of Fowls and Meat for a firſt Courſe.

A Ragout of the Stocks of Purſlane.

TAKE ſome Stocks of Purſlane, pick them, cut them as long as your Finger, and let them be half boiled in ſome Water, as Cardoons; your Stocks being blanched, ſqueeſe them, put them in a Stew-pan, with ſome Cullis and Gravy, and let the Whole ſtew together; this done, put therein the Bigneſs of an Egg of Butter, dipped in fine Flour, continually ſtirring the Stew-pan; taſte it, to ſee if it be palatable, and put a little Vinegar therein. This Ragout is to be uſed for all Sorts of Firſt-courſe Diſhes, as for Example, Collops of Veal, Pullets, Legs of young Turkies, Pigeons, and Mutton, when you deſign to ſerve them with Stocks of Purſlane.

A Ragout of Cucumbers.

TAKE ſeveral Cucumbers, peel them, and cut them in two, to take their Seeds away; marinate them, two Hours, in Vinegar, Salt, Pepper, and Slices of Onions; this done, drain your Cucumbers, and put them, with ſome melted Bacon, in a Stew-pan on a Stove, to fry a little; after which, moiſten them with Gravy, and let them ſtew on a moderate Fire. This Ragout of Cucumbers being done, take its Fat away, thicken it with ſome Cullis, take Care that it be reliſhing, and make

make Uſe of it for all Sorts of Meats with Cucumbers, either roaſted, or ſtewed.

A Ragout of Cucumbers, after another Manner.

TAKE ſome Cucumbers, which being peeled and cut in four, take their Seeds away, cut them in thin Slices, and put them in a Stew-pan to marinate, with a little Salt and Pepper, ſome Slices of Onions, and a little Water and Vinegar; theſe Cucumbers being ſufficiently marinated, throw them in a clean Linnen-cloth, to ſqueeſe their Water through it. Then put on a briſk Fire a Stew-pan, in which put ſome Butter, or Bacon, with your Cucumbers, to fry them a little; being fried, powder them over with a little fine Flour, moiſten them with Gravy, and ſo let them ſtew ſlowly. When this Ragout is enough, take its Fat away, and make Uſe of it for all Diſhes with a Ragout of Cucumbers. The Cook employed may order them, as he thinks proper.

Another Ragout with Cucumbers.

TAKE ſome Cucumbers, which, being peeled, and their Seeds taken away, cut in long Slices, and put them on the Fire in a Stew-pan, with a little Broth out of the Bottom of your Kettle; your Cucumbers being dreſſed, take them out of the Pan, and drain them; put them in another Stew-pan with ſome Cullis, and a little Eſſence of Ham, to be ſtewed together. When this Ragout is enough, make Uſe of it for Fowls, young Turkies, Pullets, and what you think fit.

A Ragout of ſtuffed Cucumbers.

TAKE ſome Cucumbers, and, after you have peeled them and ſcooped their Seeds away, blanch them in boiling Water, juſt to take a Boil in it, take them out, and put them in freſh Water; make your Stuffing, after the following Manner: Take of Veal, boiled Ham, blanched Calf's Udder, Beef-ſewet, and Bacon, a little Bit of each, and mince them well; ſeaſoning them with Salt, Pepper, ſweet Herbs, All-ſpice, ſome Muſhrooms, if you have any, Parſley, ſhredded Chibbol, ſome Crums of Bread boiled in Milk, and two Yolks of Eggs; the Whole being minced and mixed together, fill your Cucumbers with it. Then take a Stew-pan, and, having put ſeveral Slices of Bacon on the Bottom of it, place your ſtuffed Cucumbers over them, moiſtening them with ſome Broth out of the Bottom of your Kettle, and ſeaſoning them with Salt and ſome Slices of Onions; your Cucumbers being dreſſed, take them out, and drain them; after which, put them in another Stew-pan, to ſtew with ſome Cullis and Eſſence. You may uſe this Ragout with Pullets, fat Fowls, young Turkies, and what other Meat you think proper for a firſt Courſe.

CHAP. XXXI.

Of Fritters.

A Fritter called Benoiles, *or* Pets de Putain.

PUT in a Stew-pan ſome Water, Butter the Bigneſs of a Walnut, and a little Salt, with green Lemon-peel preſerved and cut ſmall; let

let it boil on a Stove, put in it two Handfuls of Flour, ſtir it with all the Strength of your Arms, to make your Paſte come off eaſily, take it off, pound it with two Eggs, mix it with two Eggs more, and ſo put two Eggs at a Time, to the Number of ten or twelve, put into your Paſte, to make it the finer; this done, put it in a Diſh, or a Plate; get ſome hot Hog's-lard in Readineſs, form your Benoiles with the Handle of a Skimmer dipped in your Lard, and make them as big as you pleaſe. Being fried, put them in Powder-ſugar, pouring Orange-flower Water over them, and ſerve them up hot for a dainty Diſh.

ANOTHER Time, inſtead of Water take Milk, and your Fritters will be the more delicate.

A dainty Diſh of Fritters, with the White of a Fowl.

TAKE ſome Rice, let it go through five or ſix Waters, dry it well before the Fire, pound it in a Mortar, and ſtrain it off in a Boulting-cloth; put it in a Stew-pan, and mix it with Milk and two or three Eggs, with both Yolks and Whites; add to it a Pint of Cream, put it on a Stove, and keep it ſtirring; ſeaſon it with Sugar, preſerved Lemon-peel, and raſped green Lemon-peel; put more to it, with the White of a roaſted Pullet chopped; this done, make your Paſte, as if it were for a Paſtry-cream; roll your Paſte, cut it into ſmall Bits, made into ſmall Balls, the Bigneſs of a Button, and fry them in Hog's-lard. Being fried, ſtrew them with Sugar, and ſerve them up hot for a dainty Diſh.

THESE Fritters may be ſerved up on a Plate, as they are coming hot out of the Pan.

Another Sort of Fritters.

SCALD ſome ſweet Almonds, pound them, and moiſten them now and then with a little Spring-water, to hinder them from turning to Oil; being pounded, take them out, and pound preſerved Lemon-peel, with ſome Yolks of Eggs hard-boiled, and Biſkets of bitter Almonds, putting in it a little pounded Cinnamon; beſprinkle it with Orange-flower Water, and put in it your Almond-paſte, with the Whites of three or four Eggs, beat up to Snow, and ſome powdered Sugar, and ſome fine Flour; mix the Whole together, to make a Paſte proper to be rolled up, roll it, and cut it in Bits, which Bits keep aſunder, ſo that they may not ſtick together. When ready to ſerve, fry them in Hog's-lard, ſtrew ſome Sugar over them, and ſerve them up for a dainty Diſh.

Fritters in the Shape of Poppies.

TAKE about a Pound of fine Flour, and put it in a Stew-pan, with twelve Yolks and the Whites of ten Eggs, and mix it with Milk; make your Paſte ſo thin, that it may not ſtick to your Fingers, if dipped in it; put in it ſome green Lemon-peel raſped, with one or two Ounces of Sugar, ſome Cinnamon pounded, preſerved Orange-flower, which muſt prevail, preſerved Lemon-peels cut ſmall, a Glaſs of good Brandy,

py, and ſome Salt; put on the Fire ſome Hog's-lard, dip into it a certain Iron-mould, ſhaped as ſeen in a Print in this Book, to give your Fritters the Form of the Mould, which Mould depends on the Variety of Fancies. Your Mould coming out of the Hog's-lard warm, dip it into your Paſte, which muſt not run over your Mould; put your Mould into the ſame Hog's-lard, and the Fritter, being coloured, will fall of itſelf out of the Mould; turn your Fritter in the Hog's-lard upſide down, and, being yellowiſh, take it and lay it on a Diſh turned upſide down; keep your Mould continually in the Hog's-lard, that you may go on making your Fritters, doing the ſame again, as before; taſte it, and, if it be not ſweet enough, put more Sugar in your Paſte, but not too much. Your Fritters being done, put one after another on a clean Table, ſtrew them with double-refined Sugar, and colour them with a red-hot Fire-ſhovel. They ſerve for a dainty Diſh, heaped up in Pyramids. You may make them two Days before you ſerve them, keeping them in a dry Place, and they will be as good as when freſh made.

Fritters called au Poin du jour, *in the Form of a Wafer.*

TAKE two Handfuls of fine Flour, ſtir it in Milk lukewarm, and a little Brandy, or in Sack; ſeaſon it with Salt, Sugar, a little green Lemon raſped, and ſome preſerved Lemons cut very ſmall, adding to it the Whites of three or four Eggs beaten up to Snow; heat Hog's-lard in a Frying-pan, as ſmall as the Bottom of a Table-plate, put a Funnel with three Pipes over your Pan, pouring into it your Batter, and take but little of it at a Time; keep your Funnel moving, all the Time your Batter is running into your Frying-pan, and turn your Fritters preſently, becauſe they will be immediately coloured, to try, whether they will do; put one of them on a Rolling-pin, to get the Shape of a Wafer rounded; the firſt Fritter being the Sample you are to go by, if too thick by taking too much Batter, take the ſecond Time a leſſer Quantity, and keep your Batter pretty thin. Your Fritters being done, colour them with melted Sugar, ſtrew them with a certain Sort of ſmall Sugar-Plums of divers Colours, called *Non-parils*, diſh them up, and ſerve them for a dainty Diſh.

Fritters called en Bilboquet.

TAKE two Handfuls of fine Flour, break ſome Eggs in it, mix it with Milk, and ſeaſon it with a little Salt, ſome Sugar, pounded Cinnamon, green Lemon raſped, and Lemon-peel preſerved, cut ſmall; take a ſmall Stew-pan, rubbed with Butter, and put in it your Preparation; let it be done over a ſlow Fire, without ſtirring it, or baked; your Batter being ready, take it out of the Pan, and cut it in Pieces a Finger's Length and Breadth, cut acroſs at each End with the Point of your Knife, that your Fritter may be opened in the Form of a * *Bilboquet*; your Hog's-lard being hot, put in your Pieces, by Degrees, one after another, becauſe this Sort of Fritters will riſe very much;

* *A Stick hollowed at both Ends with a Line, in the midſt of which a Bullet hangs for Children to play with.*

being

being fried, ſtrew them with Sugar, and ſerve them up hot for a dainty Diſh.

Cream-fritters.

TAKE ſuch Cream as is deſcribed, in the Chapter of dainty Diſhes; which, being cold, make ſmall Balls, the Bigneſs of a Coat-button, and a Batter with a Handful of fine Flour, and a Couple of Eggs, mixt with ſome Milk; keep ready ſome hot Hog's-lard, put ſome of theſe Balls made with Cream into your Batter, but not too many at once, and throw them immediately in the Hog's-lard. Being taken out, ſtrew them with Sugar, glaze them with a red-hot Fire-ſhovel, and ſerve them up hot for a dainty Diſh.

Elder-fritters.

TAKE five or ſix Tufts of bloſſomed Elder, break each of them in two or three Parts, putting them in a Diſh, and ſtrew them with Sugar, pouring over them ſome Sack, or *French* Brandy; let them ſoak in it, two Hours, keep them covered, and ſtir them now and then; put in a Stew-pan a good Handful of fine Flour, with three Eggs, the Whites of which beat up to Snow; mix your Flour with ſome white Wine, or Beer; put in it a little Salt, and then the Whites of your Eggs; put ſome hot Hog's-lard over the Fire, put your Elder-flowers in your Batter, and put in the Hog's-lard. When ready, diſh them up with a little Orange-flower Water over them, and ſerve them up hot for a dainty Diſh.

Fritters with Vine-leaves.

TAKE the ſmalleſt Vine-leaves you can get, take off the great Stalk, and put them in a Diſh with ſome *French* Brandy, green Lemon raſped, and Sugar; put in a Stew-pan a good Handful of fine Flour, mixt with ſome white Wine, or Beer; then put in your Vine-leaves, fry them immediately, place one after another in the Hog's-lard, and ſee they do not ſtick together; let them be pretty well coloured, when fried, and ſtrewed with Sugar, and glazed with a red-hot Fire-ſhovel; ſerve them up hot for a dainty Diſh.

Purſlane-fritters.

TAKE young Purſlane made up in ſmall Bunches, each of three or four Sprigs, keep them in a Diſh, about a Couple of Hours, with a little *French* Brandy, Sugar, and raſped Lemon; then mix a good Handful of fine Flour with two Yolks of Eggs, in white Wine, or Beer, with the Whites beat up to Snow; put Hog's-lard over the Fire, throw your Bunches of Purſlane in your Batter, and fry them directly one after another; let them be pretty well coloured, ſtrew ſome Sugar over them, and ſerve them up hot for a dainty Diſh.

Apricock-fritters.

GET ſome Apricocks not over-ripe, open them in two, and keep them in a Stew-pan, with a little Sugar and a Glaſs of *French* Brandy, about two Hours, ſtirring them now and then; put in another Stew-pan a good Handful of fine Flour, mixt with ſome white Wine, or Beer; but Wine is better than Beer; put Hog's-lard on the Fire, throw your Apricocks into Batter, and fry them immediately; let your Fritters

Fritters be pretty well coloured, ſtrew them with ſome Sugar, glaze them with a red-hot Fire-ſhovel, and ſerve them up hot for a dainty Diſh.

HERE in *England*, where Apricocks are wateriſh, they muſt make a Batter; but, in *France*, they only dip them in fine Flour.

PEACH-FRITTERS are made, after the ſame Manner.

Apple Fritters, the Bavarian *Way.*

TAKE ſome Apples, pare them, cut them in four, take their Kernels away, and cut them in round Bits; put them, for about a Couple of Hours, in a Stew-pan, with Sugar, a Stick of Cinnamon, and *French* Brandy, and ſtir it now and then; put ſome Hog's-lard over the Fire, take out your Apples, drain them, and ſtrew them with fine Flour; then fry them, let them be pretty well coloured, diſh them up, ſtrew them with Sugar, glaze them with a red-hot Fire-ſhovel, and ſerve them up for a dainty Diſh.

Another Sort of Apple-fritters.

TAKE ſome Apples, pare them, cut them in Slices, put them in a Stew-pan with a little Brandy, white Wine, and a Stick of Cinnamon; make a Batter with a Handful of fine Flour, mixed with Beer; put Hog's-lard over the Fire, dip your Apples in the Batter, and then in the Hog's-lard; when pretty well coloured, ſtrew them with Sugar, glaze them, as before, and ſerve them up hot for a dainty Diſh.

Another Sort of Apple-fritters, with Marmalade of Apricocks.

PARE your Apples, cut them in Slices, the Thickneſs of a Finger, and make ſome Holes round them, to put in your Marmalade; keep them a little While in a Diſh, with ſome *French* Brandy, Sugar, pounded Cinnamon, and Lemon raſped; make a Batter with a Handful of fine Flour, mix it with Wine, or Beer, put Hog's-lard over the Fire, fill the Holes made round your Apples with Marmalade, dip them one, after another, into your Batter, and fry them; let them be pretty well coloured, and ſerve them up, ſtrewed with Sugar and glazed.

Fritters in Wafers.

GET ſome preſerved Apricocks, or Marmalade, and a Handful of fine Flour, moiſtened with Beer; put in each Wafer an Apricock, or ſome Marmalade, which cover with another Wafer; the two Wafers being joined together, dip the Edge of your Wafers in your Batter, fry them in Hog's-lard, and do the reſt, as before.

Syringed Fritters.

PUT in a Stew-pan about a Pint of Water, and a Bit of Butter, the Bigneſs of an Egg, with ſome green Lemon-peel raſped, preſerved Lemon-peel, and criſped Orange-flower; put all theſe over the Fire, and, when boiling, throw in it ſome fine Flour; keep it ſtirring, put in it, by Degrees, more Flour, till your Batter be thick enough; then put it in a Mortar with Almonds pounded, or bitter Almond biſkets, and two Eggs, Yolk and White; temper it with Eggs farther, till your Batter be thin enough to be ſyringed; fill your Syringe, and,

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your Hogs-lard being hot, syringe your Fritters in it, to make of it a true Lover's Knot; being pretty well coloured, strew them with Sugar, and serve them up hot for a dainty Dish.

AT another Time, rub a Sheet of Paper with Butter, over which syringe your Fritters, and make them in what Shape you please; your Hog's-lard being hot, turn the Paper upside down over it, and your Fritters will easily drop off; when fried, strew them with Sugar, and glaze them, as before.

CHAP. XXX.

Of *Lent* Soups.

A Broth for all Sorts of Lent *Soup.*

PUT over the Fire, in the Evening, a Kettle full of Water, with Pease, of what Quantity you please, with Carrots, Parsnips, Celery, Cabbage, Leeks, Turneps, Onions, and Cloves, and let all these boil, till next Morning; being well boiled, take off your Kettle, and let the Liquor settle. Put a Stew-pan over the Fire with Carrots cut into two, some Parsnips and whole Onions, with some Butter; cover the Stew-pan, but stir it now and then; your Roots having got a good Colour, moisten them with your Pease-soup, put all your Roots with their Liquor in a Pot, or Kettle, and fill it up with your Pease-soup; let it stew softly, season it, put in a Bunch of Celery, one of Leeks, one of Parsley-roots, and a Mignonette; if you have any Carcasses of Fish, put them to it, for all Sorts of Fish are good to the Purpose, provided they have no Scent of muddy Water. This Broth is good to moisten all Sorts of Cullis made with Fish, or Soups made with Herbs, Onions, Cabbage, or Lentils. This is the Foundation of all *Lent* Soups, and the Broth for Olio's is made after the same Manner, for the Cullis only makes the Difference.

A Soup with Lentils and Oil, the Provensal *Way.*

PICK some Lentils, wash and boil them with your Pease-soup; when half boil'd, put two Spoonfuls of good Oil to them, a Dozen of Cloves of Garlic, some Onions, one of them stuck with Cloves, a Spoonful of Fish-jelly, and two Glasses of Champaign; your Lentils being dress'd, take out the Onions, skim off the Fat, and let them be relishing, but not too thick. Put some Crust of Bread in your Dish, place in the Middle a large Piece of the first Cut, and put in it Half a Ladle of the thinnest Broth of your Lentils, with a little Fish-jelly; let these Crusts be well soaked, and, when they stick to the Bottom of your Dish, garnish it round with some fry'd Bread, pour in it your Lentils, and serve them up hot.

A Soup with Cabbage and Oil, after the Provensal *Manner.*

PUT some blanched Cabbage in a Kettle, without tying it, with Half

Half a Dozen of Onions, as many Carrots four Cloves of Garlic, two Spoonfuls of good Oil, and a Spoonful of Fiſh-jelly; fill your Kettle with the aforeſaid Broth, and let your Cabbage be well boiled; this done, take out the Carrots and Onions, and ſkim off the Fat. Then take a chipped Soup-loaf, cut off the Cruſts, and put them in a Stew-pan, with ſome of your Cabbage-broth; let them be ſoaked, diſh up your Soup, place your Cabbage round it with a large Cruſt in the Middle, pour more Broth into it, and ſerve your Soup up hot.

A Soup with Soles.

TAKE ſome good freſh Soles, ſcrape and waſh them; if they are ſmall, ſtuff two of them, but, if they are large, ſtuff one only; thus ſtuffed and baked, put them over your Soup, in the Middle of the Diſh; take out the Bone, take ſome of its Fleſh, with ſome of that of a Carp, ſome Muſhrooms, a little Parſley and ſhred Chibbols, ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, two or three Yolks of Eggs, and a Piece of Bread, the Bigneſs of an Egg, boiled in Cream, and mince it well; fill your Sole, or Soles, with this Stuffing, and rubb'd with freſh Butter. Take a Stew-pan, or ſilver Diſh, ſalt and pepper it, place your Sole, or Soles, in it, with ſome melted Butter over them, ſtrew them with Crums of Bread, and colour them in the Oven, or under the Cover of a Baking-pan; fry three or four more Soles, and cut their Fleſh in Slices, to garniſh the Diſh with; take the Cruſt of a *French* Rowl, ſoak it in a Stew-pan, diſh up your Soup, garniſh your Diſh with the Slices of your Soles, pour your Cullis over them, and ſerve them up hot. The Way of making this Cullis you will find in the Chapter of *Culliſſes*.

Cruſts with Lentils.

CUT a Loaf in two, and take out the Crum; put the Cruſts in a Diſh, let them ſoak with Fiſh-broth, till they ſtick to the Diſh, pour over it your Cullis of Lentils, and ſerve it up hot. The Way of making this Cullis of Lentils ſee, in the Chapter of *Culliſſes*. Soups of Lentils are made, the ſame Way, only that there you muſt ſoak the Cruſt in a Stew-pan, and diſh it up with the Cullis over it. Garniſh your Diſh with your Oyſters, put over it your Pike with your Cullis, and ſerve it up hot.

AT another Time, make Uſe of a Cullis of Craw-fiſh, or of a white Cullis. See the Chapter of *Culliſſes*. You may make a Soup with Eels, the ſame Way, but uſe Turneps, inſtead of Oyſters.

A Soup with Almond-milk.

TAKE one or two Pounds of Almonds, ſcald and pound them, moiſten them with a little Water, and keep a Stew-pan ready over the Fire with lukewarm Water ſalted a little; pour this Water into a Pan to your Almonds, ſtrain it well two or three Times through a Sieve, and put it in a Kettle with Sugar, and a Stick of Cinnamon; let it boil ſlowly, cut ſome Bread in thin Slices, and, when dry'd before the Fire, let them ſoak with your Almond-milk; pour over your Bread a ſufficient Quantity of the ſame Milk.

BOIL about two Pints of Water in a Kettle, and put in the Crum of two *French* Rowls, mixt and pounded with Almonds; and let it ſoak

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three or four Hours, with Sugar and Cinnamon, ſtrain off the Almond-milk, the reſt done, as before, and garniſh your Diſh with March-pane or Bread fried.

A Soup called Pottage de Sante, *or of Health, with Fiſh.*

TAKE about half a Peck of dried green Peaſe, boil them in a large Kettle of Water, let the Broth ſettle, and pour the thinneſt of it into another Kettle, with eight or ten Onions, a Bunch of Carrots, a Bunch of Parſnips, Parſley-roots, and, two Ladles of the Juice of Onions; ſeaſon it with Salt, let it boil, and add a Bunch of Endives and a Bunch of Celery: At another Time, inſtead of theſe Herbs, put in *Roman* Lettuces, or ſome Cucumbers, with Sorrel and Purſlanes with a Bunch of Chervil; let the Broth be palatable, ſoak ſome Cruſts of Bread in it, and in your Diſh garniſh it, according to the Seaſon; pour over it more of the ſame Broth, put a Cruſt of Bread in the Middle, and ſerve up your Soup hot.

A white Onion Lent *Soup.*

PEEL two or three Dozen of ſmall Onions, blanch them in boiling Water, drain them, and put them in a ſmall Kettle, to boil in ſome of your Soaking-broth; whilſt this is doing, make a white Cullis, as follows, *viz.* Take two Ounces of ſweet Almonds, peel and pound them, moiſten them now and then with ſome Milk, and add four Yolks of hard boiled Eggs to them, with ſome Crum of Bread ſoaked in Broth; pound and mix it together, ſtrain it off into a Kettle, with two or three Ladles of your Soaking-broth, and keep it hot. Then let the Cruſt of a *French* Rowl ſoak in your Onion-broth, and put a large Cruſt in the Middle; when ready to ſerve up, pour ſome of your white Cullis over it with your Onions, and ſerve it up hot.

A Lent *Soup of Lentils.*

BOIL Lentils with ſome Peaſe-broth, and put a Piece of Butter into a Pan of the Bigneſs of an Egg, an Onion cut in Slices, and a Parſnip; fry theſe, till they are pretty brown, and moiſten them with as much Fiſh broth, or of your Soaking-broth, as you pleaſe, according to the Quantity of Cullis you intend to make; ſeaſon your Cullis with two or three Cloves, a little ſweet Baſil, Parſley, whole Chibbols, a Couple of Shalots, ſome Muſhrooms, if you have any, and ſome Cruſts of Bread, and let them ſoak. The Lentils being boiled enough, pound and put them into the Stew-pan with your Cullis to ſoak, ſtrain it well through a Sieve with a Ladle into a Kettle, keep it hot, and add a ſilver Spoonful of whole Lentils reſerved; then ſoak ſome Crum of Bread in your Soaking-broth, put into the Middle of your Diſh a large Cruſt of Bread, taſte it, let your Cullis of Lentils be reliſhing, pour them over your Soup, and ſerve it up hot.

A Craw-fiſh Soup.

SOAK ſome Cruſts in your Soaking-broth, let them ſtick to the Bottom of your Diſh, put in the Middle a large Cruſt, and pour a Cullis of Craw-fiſh over it. See the Way of making this Cullis, in the Chapter of *Culliſſes*.

A Soup of green Peaſe.

SOAK ſome Cruſts in your Soaking broth, till they ſtick to the

Bottom, put a large Cruſt in the Middle, pour into it ſome Soup of Peaſe ſtrained off, and ſerve it up hot.

A Cabbage-ſoup.

TAKE ſome Savoys, or Cabbage, cut them into Halves, and blanch them; put them into cold Water, take them out, ſqueeſe them, and tie them up in two or three Parcels; put them in a Kettle with Onions, Carrots, Parſnips, and Parſley-roots, a Dozen of each; moiſten it with your Peaſe-broth, and ſeaſon it with Cloves and Salt; let it boil together, and, when half boiled, put two Spoonfuls of Juice of Onions, and ſome brown Butter, into it; when boiled enough and reliſhing, ſoak ſome Cruſts in a Stew-pan, which when ſoaked enough, diſh them up with a large Cruſt of Bread in the Middle, and your Cabbage round it; let your Broth look well, pour it over your Soup, and ſerve it up hot.

A Soup with Cardes.

TAKE Cardes dreſſed for a dainty Diſh, the ſmalleſt of which are to garniſh your Soup; cut the others in Slices, and put them in a ſmall Kettle, with ſome Cullis of Carps, or Craw-fiſh; put the Cruſt of a *French* Rowl into a Stew-pan, ſoak it in your Soaking-broth, diſh it up, garniſh it with Cardes, put a large Cruſt of Bread in the Middle, pour more Broth over it, and ſome Cullis, and ſerve up your Soup hot. The Way of making this Cullis ſee, in the Chapter of *Culliſſes*.

Milk-ſoup.

PUT good Milk over the Fire in a Stew-pan, or Kettle, with ſome Sugar, a Stick of Cinnamon, a Laurel-Leaf, and a little Salt; when it is near boiling, put in ſix Yolks of new laid Eggs, mixt with Milk, and ſtrained through a Sieve, and keep it hot; cut ſome Bread into thin Slices, and dry them before the Fire; place them in your Diſh, to ſoak in your boiled Milk, do not let it boil, and ſerve up your Soup hot. You may garniſh it with Biſkets or Meringues. If you do not thicken your Milk with Yolks of Eggs, pound Half a Pound of ſweet Almonds, moiſtening them a little now and then with Milk, and ſtrain them through a Strainer with ſome Milk, a little Sugar, and a Zeſt of green Lemons; pour the Liquor in a Stew-pan, warm it, pour it over your Soup, and garniſh it, as before.

A Pumpkin-ſoup with Milk.

CUT your Pumpkin into Dice, fry them in a Stew-pan with good Butter, and ſeaſoned with Salt, and add Parſley, Chervil, and ſweet Herbs; put theſe fried Dice into an earthen Pot with boiling Milk, pour it over ſome ſoaked Cruſts, and garniſh the Diſh with fried Bread.

A white Soup made with Pearches.

GUT and waſh three or four Pearches, boil them in Water with Salt, ſkin them, reſerve the beſt of them whole, and take off the Fleſh of the reſt; take two Dozen of ſweet Almonds, peel and pound them, moiſten them with a little clean Water, add the Fleſh of your Pearches to them, mix and pound it well, put Onion, and ſome Parſnips cut into Slices, into a Stew-pan with a little Butter, toſs them up two or three Times, and do not let them be too brown; add a little Parſley

and

and whole young Onions, moiſten your Pan with ſome Fiſh-broth, put ſome Crums of Bread in it, Muſhrooms cut in Slices, if you have any, and a little ſweet Baſil, and let it ſtew; then take your Cullis out of the Mortar, mix it with the Broth in the Stew-pan, ſtrain all together through a Sieve, and put it into a Kettle, or earthen Pot. Get ſome ſoft Roes of Carps blanched and drained, and boil them in a Stew-pan with ſome Fiſh-broth; this done, put it over a Charcoal Fire, ſoak ſome Cruſts in your Soaking-broth, put the reſerved Pearch in the Middle of your Diſh, and garniſh it with the ſoft Roes; let your Cullis be hot and reliſhing, pour it over your Soup, and ſerve it up hot. You may make Soups with either Quavivers, Pikes, Turbots, Flounders, Plaice, Burts, or Dabs, after the ſame Manner, there being no other Difference than that of the Fiſh.

A Soup with forced Carps.

TAKE a Couple of middling Carps, ſcald and ſkin them, take off the Fleſh, put it on a Dreſſer with ſome Parſley, ſhred Chibbols, Muſhrooms, and ſome freſh Butter, and ſeaſon them with Salt, Pepper, ſweet Herbs, and fine Spice; this done, mince it all together, mixing it with three or four Yolks of Eggs, and ſome Crum of Bread, boiled in Cream, and pound it in a Mortar. Take the Bones of your Carps, cut off the Ends of the Tail, and put them in a Baking-pan rubbed with Butter, and ſtrewed with a little Salt; cover the Bones with your Stuffing, rubbed over with a Knife dipped in Eggs, to make it ſmooth, and bring it to its former Shape of a Carp; pour ſome melted Butter over your Carp, ſtrew them with Crums of Bread, and, after having counterfeited the Scales with the Point of a Knife, ſend them to the Oven, or dreſs them, with Fire over and under. You may make a Cullis, as follows, *viz.* Take a Carp, ſkin, gut, and waſh it, cut it into Bits, put it in a Stew-pan, with Butter and ſome Slices of Onion, cover the Pan, and let it ſtew ſlowly; your Carp being pretty brown, moiſten it with your Soaking-broth and Fiſh-jelly. Brown, in another Stew-pan, a ſmall Handful of fine Flour, with freſh Butter, and, when brown, mix it in the Stew-pan, where your Carp is; ſeaſon it with Muſhrooms, ſweet Baſil, Parſley, and Slices of Lemon; let it ſweat ſlowly, and, when it is ready and reliſhing, take off the Fat, take your Carp out of the Stew-pan, ſtrain your Cullis through a Sieve, and keep it warm in a Kettle. This done, ſoak ſome Cruſts in your Soaking-broth, before you ſtrain it off, and, when ready, diſh up your Soup; garniſh it with your Bits of Carps, or fried Bread, place in the Middle your forced Carps, with your Cullis over them, and ſerve this Soup up hot.

You may make Soups with all Sorts of forced Fiſh, after the ſame Manner.

A Soup made with Barbels.

CLEAN your Barbels, and put them into a Stew-pan, with a Glaſs of white Wine; ſeaſon them with Salt, Pepper, Cloves, Onions cut into Slices, and a little Butter; moiſten your Pan with ſome Water, let it boil, keep the two beſt of your Barbels, with their Livers, to be put into your Soup, and cut the other Barbels in Slices, to garniſh your Diſh. After this, ſoak ſome Cruſts of Bread in Soaking-broth,

ſtrained off, and, being ſoaked enough, diſh up your Soup, placing over it the two reſerved Barbels with the Livers, and round it the aforeſaid Slices, with a Cullis of Craw-fiſh, a Cullis of Carp, or a white Cullis over it. To make theſe Culliſſes, ſee the Chapter of *Culliſſes*.

A Pike-ſoup with Oyſters.

GUT a Pike, cut it in two, put it in a Stew-pan, with Slices of Onion, ſome Salt, Pepper, and Cloves, and let it ſtew; ſcald another Pike, gut, waſh, and ſlit it in two, cut it in Bits, and put them in another Stew-pan, with ſome Butter, Slices of Onion and Carrots; cover your Stew-pan, and put it on a ſlow Fire. When theſe Bits of Pike are brown, moiſten them with Fiſh-broth; now brown a Handful of fine Flour in ſome Butter in another Pan, put it where your Pike is, ſeaſon it with ſweet Baſil and Slices of Lemon, and let it ſtew; when ſtewed and palatable, take off the Fat, ſtrain it off, and keep it warm in a Kettle. Take a ſufficient Quantity of Oyſters, to garniſh your Diſh; blanch them in Water, take them out, and keep them warm in a Stew-pan, with a little Broth.

A Soup with Sea-ducks, called Macreuſe, *and Cabbage.*

LET your Sea-ducks be half roaſted, cut the Hearts of a Cabbage in two, waſh and blanch them well, and put them in cold Water; take them out, ſqueeſe them, make two or three Parcels of them, and tie them with Packthread. After this, put the Cabbages in a Kettle with your Sea-duck, ſome Carrots, Parſnips, Parſley-roots, and Onions; moiſten the Kettle with *Lent* Broth, ſeaſon it with Salt, let it ſtew, and be reliſhing. Soak ſome Cruſts of Bread with the Broth in a Stew-pan, or in your Diſh; when ſoaked enough, ſerve up your Soup, put your Sea-ducks over it, garniſh your Diſh with your Cabbage, ſtrain off your Cabbage-broth, pour it over, and ſerve it up hot.

A Soup with Sea-ducks and Turneps.

LET your Sea-ducks be half roaſted, as before, and ſcrape ſome *French* Turneps; cut them into Dice, or Slices, blanch them in boiling Water, and let them boil in a Kettle, with ſome of your Soaking broth; ſome of which put likewiſe in a Stew-pan with Cruſts of Bread to ſoak; when ready, diſh up your Soup, lay your Sea ducks over it, garniſh your Diſh with your Turneps, let the Turnep-liquor be good, pour it over, and ſerve it hot.

A Soup with Muſcles.

PICK your Muſcles, waſh them in four or five Waters, and put them in a Stew pan, with Parſley, Chibbols, Cloves, and ſome Butter; cover your Pan, put it over the Fire, and ſtir your Muſcles now and then; when enough, take them out of their Shells, put in your Cullis, and reſerve the beſt of them in their Half-ſhell, to garniſh your Soup. To make this Cullis, ſee the Chapter of *Culliſſes*. Then ſoak ſome Cruſts of Bread in a Stew-pan, in your Soaking-broth, and, when ready, diſh up your Soup; garniſh it with your reſerved Muſcles, put a large Cruſt of Bread in the Middle, pour ſome of the Broth over your Soup, and then your Cullis, and ſerve it up hot.

Water-ſoup.

TO make a good Water-ſoup, put a Kettle of Water in the Evening to the Fire, and, when lukewarm, put about two Handfuls of

Peaſe

Peaſe in it, a Dozen of Carrots, as many Onions, ſome Parſnips, Parſley-roots, ſome Celery and Leeks, the Half of a Cabbage, and Turneps, and keep the Kettle to the Fire, till the next Day; when your Peaſe are done, take the Kettle off, and let your Broth ſettle; put in a Stew-pan over the Fire a Dozen of Carrots, and as many Onions, Parſnips, and Turneps, with ſome Butter; ſtir it now and then, and, when it is yellowiſh, put in ſome of your Peaſe-ſoup, and take off the Fat, till all the Butter is waſted; then put it into a clean Stew-pan, with ſome Bunches of Celery, Leeks, and Parſley-roots, ſeaſoned with Salt and Cloves; having filled the Kettle with the ſaid Soup, let it ſtew over a ſlow Fire, let your Soup be thin, and look well; when it is reliſhing and ſtrained off, ſoak ſome raſped Cruſts of Bread in it; your Soup being ſoaked, diſh it up, place a large Cruſt of Bread in the Middle, with ſome of the aforeſaid Roots round it, pour over more Soup, and ſerve it up hot.

Muſcle-ſoup with a green Cullis.

CLEAN your Muſcles and waſh them well in ſeveral Waters; put them in a Stew-pan, with ſome Butter, Parſley, and Onions cut into Slices; cover it, put it over the Fire, and ſtir it now and then; your Muſcles being opened, lard them, and put Part of them in a ſmall Stew-pan, to be placed afterwards in their Shells: Now put in Butter, ſome Parſley minced, Chibbols cut ſmall, ſweet Herbs, and fine Spice, and toſs them up; put the Juice of a Lemon over them, and fill as many of the Shells, as is requiſite to garniſh your Diſh; then place them in a Baking-pan, and ſtrew them with Crums of Bread; this done, put them in the Oven, to get a Colour; when ready to ſerve up, make a Cullis of Muſcles to be put over your Soup, which is made thus, *viz.* Put in a Stew-pan a Bit of Butter, an Onion cut in Slices, and ſome Slices of Carrots, and Parſnips; toſs up the Pan over the Fire, moiſten it with ſome of your Soaking-broth, and add a Bit of the Crum of a Loaf, ſome Muſhrooms, Cloves, and Chibbols, with a Sprig of Parſley; ſcald a Quarter of a Pound of ſweet Almonds, peeled and pounded, and pound with theſe a good Part of the Muſcles you have reſerved; when your Cullis is reliſhing, take out the Roots, put in your pounded Almonds and Muſcles, and ſtrain them through a Sieve; then put them in a ſmall Kettle, with ſome few Muſcles, and a Couple of Slices of Lemon, cover your Kettle, and keep it warm; this done, put the Cruſt of a Loaf in a Stew-pan, to ſoak in ſome of your Soaking-broth, diſh it up, place, in the Middle of it a large Cruſt of Bread, and, having put ſome more Broth into your Diſh, garniſh it with your Muſcles, and put your Cullis of Muſcles over it, and ſerve it up hot.

A Craw-fiſh ſoup.

GET as many Craw-fiſh as will ſerve your Diſh, boil them in Water and Salt, take off the ſmall Claws together with the Ends of the great ones, pick their Tails, and with their Ends garniſh your Diſh, towards the Middle; pick the reſt very clean, and pound the Shells, Take a Carp, ſcale, waſh, and cut it into Quarters; put a Bit of Butter, with ſome Onions cut into Slices, in a Stew-pan, put your Carp into it, cover the Pan, and put it over the Fire; when it is a little

coloured, moiſten it with your Soaking-broth, ſeaſon it with Cloves, Lemons cut in Slices, ſweet Baſil, Parſley, Muſhrooms, and a few Crums of Bread, and let your Cullis be reliſhing; take out your Carp and Onions, and, being mixt with your pounded Shells, ſtrain off your Cullis; when ſtrained, put it in a ſmall Kettle, and keep it warm; then put the Cruſt of a Loaf in a Stew-pan, with ſome of your Soaking-Broth; let it ſoak a While, diſh it up, garniſh it with your Craw-fiſhes, put a large Cruſt of Bread in the Middle, pour over your Cullis, and ſerve it up hot.

A Melon-ſoup.

CUT your Melon, toſs it with Butter, as with the Pumpkin; let it be done, ſeaſoned with Salt, Pepper, and a Bunch of ſweet Herbs; then ſtrain it through a Sieve, with either Fiſh-broth or Soaking-broth, and ſoak ſome Cruſts of Bread with the ſame Sort of Broth; your Bread being ſoaked, diſh it up, garniſh your Diſh with fried Melon, and ſome Kernels of Pomegranate, if you have any; put a large Cruſt of Bread in the Middle of your Soup, pour over it your Cullis of Melon, and ſerve it up hot.

Another Sort of Melon-Soup.

MAKE your Melon-ſoup with Milk, like that of a Pumkin (with this Difference, that you put Sugar into this laſt) garniſh your Diſh with Macaroons, criſped Almonds, and Sugar-biſkets, and ſerve it up hot, without Soaking.

A Soup with Artichoke-bottoms.

TAKE two or three Dozen of Suckers, and boil them in Water, till the Choke may be eaſily taken off; when done enough, take them out, and put them in freſh Water; take off the Chokes, pare them round, and put them in a Stew-pan, with a little of your Soaking-broth, to ſtew over a ſlow Fire, till they are done; then ſoak ſome Cruſts of Bread in your Soaking-broth in your Stew-pan, or in a Soup-diſh; when ſoaked, garniſh your Soup with your Suckers, place the largeſt in the Middle, let your Soup be reliſhing, pour over it a little Cullis of Craw fiſh, and ſerve it up hot.

The Manner of making a Cullis of Craw-fiſh, ſee in the Chapter of *Culliſſes*.

At another Time, your Suckers of Artichokes being dreſſed, picked, and pared round, force them with minced Fiſh, putting over them ſome Crums of Bread; then butter a Baking-pan, place them in it, and bake them with Fire under and over, to get a good Colour; when baked, garniſh your Soup with them, and ſerve it up hot.

A Tortoiſe-ſoup.

TAKE Tortoiſes, cut off their Heads and Paws, and put them in Water; put a Kettle on a Stove, and put ſome Water into it with a Bit of Butter, an Onion ſtuck with Cloves, a Bunch of ſweet Herbs, a Slice or two of green Lemon, and Salt; when boiling, put in your Tortoiſes, and let them boil, till they quit their Shells; when done, take them out, take off their Shells and Skins, and take out the Gall dexterouſly;

dexterously; cut your Tortoises into four Parts, as you do the Legs of Chickens for a Fricassee; toss them up in the Stew-pan with a little fresh Butter, some small Mushrooms, some Truffles cut in Slices, a Bunch of sweet Herbs, and season it with Salt and Pepper; moisten them with a little Fish-broth, and let them soak over a slow Fire; put Half a Dozen of Bottoms of small Artichokes into it, and soak some Crusts of Bread in your Soaking-broth in a Stew-pan, or in a Dish; then take the upper Part of one of your Tortoises Shells, dip it in a thin Fritter-paste, and fry it; when fried to a Colour and your Soup soaked, place the Shell in the Middle, and let your Ragout be relishing, as well as your Cullis; thicken your Ragout with Cullis of Craw-fish half brown, garnish your Dish with some Bits of the Tortoise in Ragout over it, pour your Cullis with the rest of the Ragout over it, and serve it up hot. See the Manner of making this Cullis, in the Chapter of *Cullisses*.

A Soup with small forced Loaves, called Profiterole.

TAKE six small Loaves well rasped, of the Bigness of an Egg, make a Hole at the Bottom, and take out the Crum; stuff them with the Hash of a Carp, and stop the Hole with the Crust you left; tie round your Loaves with Packthread, soak them a Moment in Milk, take them out, and let them drain a little: Now fry them in drawn Butter, take them out, and put them in a Dish, to dry a little; then, having soaked some Crusts of Bread in some Fish-broth in your Dish, place your Loaves over your Soup; make a Ragout with the soft Roes of Carps, the Tails of some Craw-fish, some Mushrooms and Truffles; the Way of making which see, in the Chapter of *Ragouts*. Garnish your Soup round with some soft Roes, thicken your Ragout with a Cullis of Craw-fish, let your Cullis and Ragout be relishing, and, having poured them both over your Soup, serve it up hot.

You may pour over this Soup a brown Cullis made with Carps, a white Cullis, or a Cullis of Craw-fish, without putting any thing in it, but forced Loaves.

A white Soup with Crusts of Bread.

TAKE the Crust of a *French* Rowl, cut in two, take out the Crum, and let them soak in some Soaking-broth, till they stick to the Bottom of the Dish; then pour over them a white Cullis of Pearches, or Pikes, and serve it up hot. To make this Cullis, see the Chapter of *Cullisses*.

An Onion-soup.

PEEL three or four Dozen of Onions, all of a Size, blanch and drain them, put them in a small Kettle, or earthen Pot, and moisten them with some Soaking-broth; (the Way to make it is seen, in the Beginning of this Chapter.) The Crusts being soaked, place a large Crust in the Middle, garnish it with Onions, let your Soup be relishing, as well as the Broth in which your Onions were dressed, pour the same over your Soup, and serve it up hot.

Another Onion-ſoup.

TAKE a Dozen of Onions peeled, and cut them in Slices; put a little Butter into a Stew-pan, with your Onions; let them ſtew, till they are a little brown, ſtrew them with a little Flour, and moiſten them with either thin Peaſe-ſoup, or Water; ſeaſon them with Salt and a little Pepper, let them boil, about Half an Hour, let the Soup be reliſhing, and add a little Vinegar; then ſoak ſome Cruſts, or Slices of Bread, with the Broth in which your Onions were dreſſed, put all in your Soup, and ſerve it up hot.

A Soup with Hop-tops.

BLANCH your Hop-tops, tie them in Bunches, and put them over the Fire in a Kettle, or an earthen Pot, either with ſome thin Peaſe-ſoup, or Juice of Onions, or Soaking-broth; when done, ſoak ſome Cruſts in your Soaking-broth; your Soup being enough, diſh up, and garniſh your Diſh with the Hop-tops; put a large Cruſt of Bread in the Middle, pour over the Broth of the Hops, and ſerve your Soup hot.

You may pour over this Soup either a Cullis of Craw-fiſh, or of Carps, or a white Cullis.

A Soup made, the Julian *Way.*

TAKE ſome Hearts of Lettuces, and Tops of Aſparagus, when they are in Seaſon, and blanch them with a Dozen of white Onions; take a Bunch of the Aſparagus tops, and another Bunch of the Lettuces, and put them, with your Onions, in a ſmall Kettle, with two Handfuls of green Peaſe; moiſten them with Soaking-broth, and let it be done over a ſlow Fire; when half done, put in a Handful of Purſlane, and as much of Sorrel, with a few Sprigs of Chervil; ſoak ſome Cruſts in your Soaking broth, or the Broth of the Roots, and, when ſoaked enough, put them in a Diſh, with a large Cruſt in the Middle; garniſh it with your Onions, Aſparagus-tops, and Lettuces, and, your Broth being reliſhing, pour it over, and ſerve it up hot.

A Purſlane-ſoup.

WHEN your Purſlane is young, you need only cut the Sprigs off, but keep their whole Length; boil them in a ſmall Kettle, with ſome Peaſe-ſoup and Onion-juice, both of the ſame Quantity; when your Purſlane is boiled enough, ſoak ſome Cruſts in ſome of the Broth, called *Pottage of Health*, mentioned before in this Chapter; when ſoaked, diſh it, garniſh it with the ſaid Purſlane, let the Broth be reliſhing, pour it over, and ſerve it up hot.

Gravy made with Roots, &c.

CUT ſome Roots very ſmall, and cut into four a Number of Onions, proportioned to the Quantity of Gravy you deſign to make; put all, with a Bit of Butter, into a Stew-pan on a brisk Fire, ſtir it now and then with a wooden Ladle, and, your Onions and Roots being brown, moiſten them with Peaſe-broth; ſeaſon them with Parſley, Chibbols, ſome Cloves, a Sprig of ſweet Baſil, a little Thyme, and Muſhrooms, if you have any; let the Liquor ſtew ſlowly, let it be reliſhing, and, when done, ſtrain it off, and uſe it with all Sorts of Ragout.

Ano-

Another Sort of Juice made with Onions.

CUT a Number of Onions into Slices, according to the Quantity of Juice you design to make; take a Stew-pan, put a Bit of Butter into it, with your Onions, put it over the Fire, and stir it now and then; when your Onions are pretty brown, moisten them with some Pease-Soup, season them with Salt, Parsley, Chibbols, sweet Basil, Thyme, Cloves, and some few Mushrooms; let it stew slowly, and let it be relishing; when enough, take off the Fat and strain it, and it is to be used with all Sorts of Dishes with Fish.

A general Cullis for Fish.

SCALE and wash some Carps, gut and slit them in two, and cut them in Bits; put some Butter in a Stew-pan and place in it, first, several Slices of Onions, and then your Bits of Carp; put some few Slices of Roots over them, cover your Pan, and put it over a slow Fire; when the Onions stick to the Bottom, put in some Pease-soup, (See the Way of making it, in the Chapter of *Lent Soups*;) season your Cullis with sweet Herbs, Parsley, Chibbols, and two or three Cloves of Garlic: Put a Lump of Butter into another Stew-pan as large as the other, and put it over the Fire, with a sufficient Quantity of fine Flour; stir it with a wooden Ladle, till it be a little brownish; then strain off some of the Liquor of your Carps into it, in order to mix the Flour thoroughly, and pour the whole in your Cullis; put in a peel'd Lemon cut in Slices, with some Garlic, sweet Basil, Parsley, Chibbols, Mushrooms, Truffles, if you have any, and a Bottle of Champaign, more or less according to the Quantity of Cullis you make; let your Cullis be relishing, and pleasing to the Eye; if it is not well colour'd, put in it as much of your Gravy of Onions, as you think fit; let it stew slowly, and make Use of this Cullis with all Sorts of Fish Courses.

N. B. INSTEAD of Carps, you may use any other Fish.

Cullis of Craw-fish.

TAKE some small Craw-fish, wash and boil them in a little Water, with Onions cut into Slices, a Sprig of sweet Basil, a little Thyme and Parsley, seasoned with Salt and Pepper; when your Craw-fish is enough, take them out, pick them, keep their Tails for any other Use you think fit, and pound the Remainder with the Shells; put a Bit of Butter into a Stew-pan, with three or four Slices of Onion, a Carrot cut into Slices, and a Parsnip; toss them up in your Pan twice, or thrice, and moisten them with your Fish-broth, or Soaking-broth; (the Way of making whereof see, in the Chapter of *Soups*.) Then put a Crum of Bread in it, season it with Parsley, Chibbol, a Sprig of sweet Basil, Half a Lemon peel'd, and cut into Slices. You may also put into it some of your general Cullis used with Fish. Let your Cullis be relishing, take out the Roots with the Skimmer, mix the Cullis with your pounded Craw-fish, and strain it directly through a Strainer. You may use this Cullis with all Sorts of Dishes with Cullis of Craw-fish.

Cullis of Craw-fish for Soups.

POUND well some Craw-fish Shells, and put a Bit of Butter into

into a Stew-pan, with ſome Slices of Onions, Carrots, and Parſnips; toſs them up well over the Fire, and moiſten them well with ſome good Fiſh-broth; ſeaſon them with Parſley, Chibbol, ſweet Baſil, Half a Lemon peel'd and cut into Slices, and ſome Crum of white Bread, and let your Cullis be reliſhing; take out all the Roots, mix it with the pounded Shells of Craw-fiſh, ſtrain it immediately through a Strainer, and keep it warm in a ſmall Kettle. You may make Uſe of it with all Sorts of Soup, in which Cullis of Craw-fiſh is uſed, but thicken it a little more for Courſes.

Cullis of Muſcles for Soups.

TAKE ſome Muſcles, waſh them well, and put them over a briſk Fire in a Stew-pan with Slices of Onions, a Sprig of ſweet Baſil, a Bit of Butter, and ſome Parſley and Cloves; when your Muſcles are enough, pick them, but leave ſome in their Shells, to garniſh your Soup with; then ſtrain off the Liquor, and keep it in a Stew-pan. This done, half fry, in another Stew-pan, ſome Slices of Carrots and Parſnips, moiſten them with ſome thin Broth, and ſeaſon them with Parſley, Chibbol, ſweet Baſil, Half a Lemon peel'd and cut into Slices, and ſome Crums of Bread; pound two or three Dozen of blanch'd Almonds, and taſte your Cullis; if it is reliſhing, take the Roots out of it, and mix your pounded Almonds with it. Take Care to keep your Cullis as white as poſſible, ſtrain it through a Sieve, and keep it warm in a ſmall Kettle, with your Muſcles without Shells and their Liquor.

A Cullis, after another Manner, for Soups with Muſcles.

YOUR Muſcles being done and pick'd, as before, put a Bit of Butter into a Stew-pan with ſome Onions, Carrots, and Parſnips cut into Bits; fry them a little, moiſten them with ſome good Fiſh-broth, and with the Liquor of your Muſcles; ſeaſon them, as is directed in the foregoing Article, and add the Crum of a Loaf. Then take a ſufficient Quantity of the Muſcles, that are to be put in Shells, to garniſh your Soup with; put them in a Stew-pan with a Bit of Butter, ſome Chibbols and Parſley cut ſmall, ſome ſweet Baſil, Pepper, and the Juice of a Lemon; keep them, about a Minute, over the Fire, to be well reliſhed; put two or three Muſcles, with ſome of their Liquor, into each Shell, place them in a Baking-pan, ſtrew ſome crumm'd Bread over them, and put them either in the Oven, or under a Cover, to get a Colour. You may garniſh with theſe Muſcles, thus dreſs'd and colour'd, all Sorts of Soups with Muſcles. Pound ſome of your pick'd Muſcles, let your Cullis be reliſhing, take the Roots out of it, and mix the pounded Muſcles with it; this done, ſtrain it off, and keep it warm in a ſmall Kettle, with the reſt of your pick'd Muſcles. You may likewiſe uſe this Cullis with all Sorts of Soups dreſſed with Muſcles.

A green Cullis with Peaſe.

TAKE ſome of the largeſt green Peaſe, put them in a Kettle with hot Water, ſeaſoned with a little Salt, ſome green Baſil, Parſley, and ſome of the Green of Chibbol, and ſet them a doing; then pick and waſh

waſh a Handful of Spinage, as much of the Green of Chibbol, and a Handful of Parſley, all blanch'd in boiling Water; throw them into ſome freſh Water, ſqueeſe and pound them. Put a Bit of Butter into a clean Stew-pan, with ſome Bits of Onions, Carrots, and Parſnips; toſs them up well, moiſten your Pan with Peaſe-ſoup, and ſeaſon it with Chibbol, Parſley, and a Sprig of ſweet Baſil; taſte it, and let your Cullis be palatable; take the Roots out of it, take the pounded Green out of the Mortar, and in the ſame pound your Peaſe; mix them with your Cullis, and your Green; after this, ſtrain the Whole through a Strainer, and keep it warm in a ſmall Kettle. You may uſe it in all Sorts of Soups.

Green Cullis with green Peaſe.

TAKE ſome green Peaſe, and do them with a Bit of Butter, ſome Parſley, and ſome of the Green of Chibbol; ſtir them now and then in the Stew-pan, and, when done, pound them; fry ſome Slices of Onions, Carrots, and Parſnips, with a Bit of Butter; then moiſten the Whole with your Peaſe-ſoup; put Parſley and ſome of the Green of Chibbol to it, and let it ſtew; taſte your Cullis, let it be palatable. take out the Roots, mix your pounded Peaſe with it, ſtrain the Whole through a Sieve, put it in a ſmall Kettle, and keep it warm.

N. B. DRESS ſeparately a Handful of green Peaſe, with ſome Broth well ſeaſoned; which done, put them into your Cullis, to ſhew that it is a Cullis of green Peaſe. You may uſe this Cullis with all Sorts of Soups and Cruſts, as likewiſe with Courſes, by making it a little thicker.

A Cullis of Soles for Soups.

TAKE ſome Soles, ſcale, gut, and waſh them clean, and let them be done in Peaſe-ſoup, ſeaſoned with Onions, Parſley, ſweet Herbs, and Cloves; your Soles being done, take them out, take off their Fleſh, and pound the Bones; then fry ſome Slices of Onions, Carrots, and Parſnips; moiſten them with your Broth of Soles, and with your Peaſe-ſoup, and add ſome Crums of Bread; let your Cullis be palatable, and take your pounded Soles out of the Mortar; pound two or three Dozen of ſweet Almonds blanch'd, ſtrain the Whole through a Sieve, put it in a ſmall Kettle, and keep it warm. You may uſe ſome of this Cullis with all Sorts of white Soups, or with Cruſts, or firſt Courſes, but then you muſt put no Almonds in it, and make it a little thicker.

A Cullis with Lentils.

TAKE ſome Lentils, pick and waſh them well, boil them in a Kettle with hot Water, and ſeaſon them with Salt, Onions, and a Couple of Carrots; fry a Couple of Onions cut in Slices in a Stew-pan, with ſome Carrots and Parſnips cut in Bits; moiſten them with your Peaſe-ſoup, and with your Gravy for Fiſh ſeaſon them with Cloves, ſweet Herbs, Parſley, and a Bit of the Crum of a Loaf; pound your Lentils, but keep ſome of them whole, to put into your Cullis; your Lentils being pounded, let your Cullis be palatable; take out your Roots, mix your pounded Lentils with your Cullis, and ſtrain it through a Sieve; then put it in a ſmall Kettle, with your Lentils

Lentils whole, and keep it warm. You may use it with all Sorts of Lentil-soups, either with Crusts, or otherwise.

A Cullis with Pearches.

TAKE some Pearches, scale, gut, and wash them clean, do them with some Pease-soup, and season them with Onions and Parsley; your Pearches being done, take off their Flesh and pound it, but keep one or two of them whole, to put over your Soup. Then fry some Slices of Carrots, Onions, and Parsnips; moisten them both with your Broth of Pearches, and with your Pease-soup; add to them Mushrooms, Parsley, Chibbol, sweet Herbs, Cloves, and a Bit of the Crum of a Loaf, and let it stew; this done, take your pounded Pearches out of the Mortar, and pound two Dozen of blanch'd sweet Almonds in the same Mortar; take your Roots out of your Cullis, let it be relishing, mix it with your Pearches and Almonds, and keep your Cullis warm in a small Kettle. You may use this Cullis with all Sorts of white Soups. That of Barbels is made, after the same Manner.

A Cullis of Carps.

TAKE a Carp, scale, wash, gut, and slit it into Halves, which you must cut into small Bits; rub the Stew-pan with Butter, and put several Slices of Onion into it, with the Bits of your Carp over them; as soon as they stick to the Bottom, moisten them with some of your Broth and a Ladle of your Gravy; season it with sweet Herbs, Mushrooms, Parsley, and some Slices of Lemon; when this is done, brown a Bit of Butter with fine Flour in a clean Pan, moisten it with your Carp-broth, put all together into one Stew-pan, and take off the Fat. If you have any Shells of Craw fish, pound them, put them to it, let your Cullis be relishing, and strain it through a Sieve. You may use it with all Sorts of Soups.

A Cullis of Pikes.

GET a Pike, gut and wash it, and stew it in Water, with some Salt, a Couple of Glasses of white Wine, some Onions, and sweet Basil; your Pike being done, scale it, pound the Flesh, put a Bit of Butter into a clean Stew-pan, with some Parsnips and Onion cut into Slices, and fry them a little; moisten your Pan with Fish-broth, or Soaking-broth; season it with Cloves and sweet Basil, add some of the Crums of a Loaf, and let your Cullis be relishing; then take out the Roots and Onions, put the pounded Flesh of your Pike into it, strain it off, keep it warm in a small Kettle, and use it with Soups made with Pike, with Crusts, or what you think fit. Take Care your Cullis be not too thick, and keep it as white as possible, for which End you may add to it sweet Almonds blanched and pounded.

Fish-broth.

GET some Carps, scale, wash, and gut them, slit them into two, and cut them in Bits; put them with some Butter and Onions, cut into Slices, into a Stew-pan, which you must put over a slow Fire; when the Liquor turns yellowish, moisten it with some Pease-soup (but the Broth must not be coloured for white Soups;) season the

Whole

Whole with Salt, Cloves, ſweet Baſil, and Parſley; let your Broth be reliſhing, ſtrain it off, and keep it warm, to make Uſe of it, when wanted.

CHAP. XXXI.

Of Fiſh Stew-pans.

Flounders dreſſed in a Stew-pan.

TAKE ſome Flounders, clean, waſh, and order them; if they be large, cut them in two; take a Stew-pan, put Parſley and green Onions cut ſmall into it, with ſome Butter, Pepper, Salt, and ſweet Herbs; put your Flounders into it, and toſs them, two or three Times, over the Fire, then place them in a ſilver Diſh, and put the Sauce, or Liquor, over them, and ſtrew them with fine Crums of Bread; let them be done in the Oven, or under the Cover of a Baking-pan, to get a Colour; you may alſo ſtrew them with Half Crums of Bread and Half *Parmeſan* Cheeſe; if you have not a ſilver Diſh, you may take a Baking-pan, which being done, diſh them up handſomely, and ſerve them up with a Lemon juice over them, and hot for Entry.

Roaches dreſſed in a Stew-pan.

TAKE ſome Roaches, gut them, cut off their Heads, and the Back-fins; put Butter into a Stew-pan with Parſley and green Onions, cut ſmall and ſeaſoned with Pepper, Salt, and ſweet Herbs; put in your Roaches, and toſs them, two or three Times, over the Fire; then take a Baking-pan (if you have not a ſilver Diſh) and ſend them to be baked in the Oven, or under a Cover, being firſt ſtrewed with Crums of Bread; having got a good Colour, diſh them up with a Lemon-juice over them, and ſerve them up hot for Entry.

Plaice in a Stew-pan.

TAKE Plaice, after they are gutted and waſhed clean, order them, like your Flounders, and do them, the ſame Way, over the Fire; when this is done, and they are reliſhing and well coloured, diſh them up, and ſerve them hot for Entry. The Bret-fiſh is dreſſed, the ſame Way.

Barbels dreſſed in a Stew-pan.

TAKE a Barbel, ſcale, gut, and waſh it well; put a Lump of Butter in a Stew-pan, with Parſley and green Onions cut ſmall, and ſeaſoned with Pepper, Salt, ſweet Herbs, and fine Spice; put your Pan upon hot Cinders, to melt, put your Barbel into it, ſtrew it with Half *Parmeſan* Cheeſe, and Half Crums of Bread, and ſend it to the Oven; when done and well coloured, diſh it up with a Lemon-juice over it, and ſerve it up hot.

THE Turbot is dreſſed, in the ſame Manner.

Trouts dreſſed in a Stew-pan.

TAKE ſome Trouts, which being gutted and waſhed well, put a little Mince-meat in their Belly; take a Stew pan, put a Lump of Butter

Butter into it, with ſome Parſley, green Onions, and ſweet Herbs, all cut ſmall; likewiſe ſome Pepper and Salt, fine Spice, and an Anchovy cut ſmall; then put in your Trouts, and place them upon hot Cinders, and turn them now and then; ſend them to the Oven, to get a Colour; diſh them up, put a Lemon-juice over them, and ſerve them up hot for Entry.

THE Lotte, Soles, Salmon, Whitings, Smelts, &c. are all dreſſed and reliſhed, the ſame Way.

Rice in a Stew-pan.

TAKE ſome Rice, pick and waſh it clean, and boil it in a Kettle, with Broth and a Piece of Bacon; take a Breaſt of Mutton, and cut it all length-ways, ſo that there may remain only four Fingers Breadth of Fillets on the Side, and that both Sides may hold together; then cut it into Pieces, and lard it with large Slices of Ham and Bacon, ſeaſoned with Pepper and Salt, ſweet Herbs, and fine Spice. Take a Couple of Pigeons, lard them, and bind them with Packthread; a Couple of Partridges larded and bound, as before; lay ſome Slices of Bacon in the Bottom of a Kettle, and place in it your Pieces of Meat, then your Pigeons and Partridges, ſeaſoned with Pepper and Salt, a Branch of Baſil, Onions, a Piece of ſmall Bacon, with a Piece of a *Bologna* Sauſage, and a Bit of Ham; proceed in laying the ſame in your Kettle, moiſten it with a Ladle of Broth, or Water, and let it ſtew very ſlowly, with Fire under and over; the Whole being enough, place it in a Diſh. See whether your Rice is done and reliſhing, and put a Cullis over your Meat, with the Rice over it; beat up ſome Yolks of Eggs, make your Rice very ſmooth, colour it over, and ſend it to the Oven; when it is done and well coloured, ſerve it up hot. At another Time, make a Laying of Meat, and a Laying of Rice, continuing the ſame, till your Diſh be full. Chickens may alſo be uſed, inſtead of other Meat.

Quavivers dreſſed in a Stew-pan.

TAKE ſome Quavivers, gut, waſh, and wipe them dry; put a Lump of Butter into a Stew-pan, with Parſley and green Onions, cut ſmall, and ſeaſoned with Pepper and Salt, ſweet Herbs, and fine Spice; then put in your Quavivers, placed upon hot Cinders, to take a Taſte; turn them now and then, place them handſomely in a ſilver Diſh, or Baking-pan, and ſtrew them both with Crums of Bread and *Parmeſan* Cheeſe; ſend them to the Oven, to take a Colour; when they are done and well coloured, ſerve them up hot, with a Lemon-juice over them, for Entry.

Roaches broiled with Anchovy-ſauce.

YOUR Roaches being gutted, cut off the Fins, ſoak them in melted Butter, Pepper, and Salt, fry and diſh them up; make a white Sauce, in this Manner, *viz.* Put freſh Butter with a Duſt of Flour into a Stew-pan, and a whole green Onion ſeaſoned with Pepper, Salt, and Nutmeg; moiſten it with a little Water, and a little Vinegar; ſhake it, as you put in a Couple of Anchovies; when your Sauce is thickened and reliſhed, pour it over your Roaches, and ſerve them hot.

Roaches broiled with a Craw-fiſh Cullis.

YOUR Roaches being gutted and fried, in the Manner mentioned above,

above, make the following Sauce, *viz.* Take a Stew-pan, put a little freſh Butter, and a Duſt of Flour, ſeaſoned with Pepper, Salt, Nutmeg, and a whole green Onion, into it; moiſten it with a little Water and a little Vinegar, put in Half a Ladle of Craw-fiſh Cullis, with ſome Capers, and toſs your Sauce over the Stove; when it is thickened and reliſhing, pour it over your Roaches, and ſerve them up hot for Entry.

Roaches in Slices.

GUT your Roaches, and fry them; then cut off their Heads, and take the Slices, which place in a Diſh for an Entry; pouring over them a ſmall Ragout of Craw-fiſh, or Oyſters, or elſe a white Sauce. The Way of making theſe Ragouts may be ſeen, in the Chapter of *Ragouts.*

Roaches marinated.

GUT your Roaches, cut off their Heads, and take off ſome Slices; then put them into a Diſh, or Stew-pan, with ſome Slices of Onions, whole green Onions, together with ſome Bay-leaves, ſeaſoned with Pepper and Salt; add the Juice of a Couple of Lemons, or a Daſh of Vinegar; let them marinate, for an Hour, or two; when marinated, take them out of the Marinade, wipe them dry between two Linnen-cloths, ſtrew them with Flour, and fry them in drawn Butter. When they are fried and pretty brown, take them out, and let them drain; put a Napkin folded up in your Diſh, place them handſomely upon it, and ſerve them up hot for a ſmall Entry.

Fillets of Roaches with ſweet Herbs.

GUT your Roaches, cut off their Heads, and take them off in Slices; put them into a Stew-pan with a few ſweet Herbs, ſome Parſley, and green Onions cut ſmall, and ſeaſoned with Pepper and Salt; put melted Butter to them, and let them ſeaſon, for an Hour, to get a Taſte; then ſet them upon hot Cinders, to melt the Butter; ſtrew them with fine Crums of Bread, and broil them; make a Remoulade with good Oil, a few Capers and Parſley cut ſmall, with a ſmall green Onion, an Anchovy, Pepper and Salt, Muſtard, a little Nutmeg, and a Lemon-juice; the Whole being well mixt together, put them into a Saucer, or under your Roaches; the Slices being broiled pretty brown, place them in their Diſh, and ſerve them for Entry.

Fried Roaches.

SCALE your Roach, and ſlice it on the Back at Length; after you have rubbed it with Butter, and ſtrewed it with Salt, broil it upon a ſlow Fire, and let it take a good Colour. You may ſerve it up with Sorrel, and white Sauce, Anchovies, or a Ragout of Muſhrooms, or a brown Sauce with Capers; or elſe with a Sauce made with freſh Butter, green Onion, Parſley cut ſmall, and Capers; put the Whole into a Stew-pan with Seaſoning, and ſtir it up with your Liver, to thicken the Sauce; or you may ſerve it up with a Craw-fiſh Cullis, if you have any, or with another Cullis.

Roach in Court-Bouillon.

HAVING ſcaled, and ſliced it on the Back, put it a ſtewing with white Wine, a little Vinegar, Pepper, Salt, Bay-leaves, Onions, Cloves, green

green Lemon, and a Lump of Butter; when done, take it out, and ſerve it up upon a Napkin for a Diſh of fried Fiſh.

CHAP. XXXII.

Of Salmon.

Salmon in Surprize with Gravy.

SCALE and gut it, without tearing the Skin, which you muſt looſen on both Sides from the Head, to within two or three Inches of the Tail; bone it, cut the Fleſh in Slices, add Slices of Carp, Soles, Pike, boiled Ham, Neats Tongues, Cervelas, Truffles, and Muſhrooms, all cut in Slices; then put the Cuttings of all your Fiſh, chopped ſmall together, with a Piece of Bacon into a Stew-pan, together with an Udder of Veal, blanched and ſeaſoned with Pepper, fine Spice, and ſweet Herbs; add three or four Yolks of Eggs, the White whipped up to Snow; ſeaſon your Slices with Pepper, Salt, ſweet Herbs, and fine Spice; put theſe in your Stuffing with Half a Bottle of Champaign, or other white Wine, and the Juice of a Couple of Lemons; when all is well mixt and put into your Salmon, turn it again into its natural Shape, and ſew it up well, to keep in the Stuffing; lay a Napkin over your Dreſſer, cover it with Slices of Bacon, the Length of your Salmon, with another Laying of Bacon over it, and wrap it up in the Napkin; make Uſe of a Court-Bouillon made, in the following Manner, *viz.* Get a Fiſh-kettle big enough to hold your Salmon, and put five or ſix Bottles of good white Wine into it, with ſome Ladles of Veal-gravy put in your Salmon, let it ſoak well, but take Care it be not too much done; keep your Salmon as whole as poſſible, and ſeaſon the Court-Bouillon with Pepper, Salt, ſweet Baſil, Thyme, Bay-leaves, and Onions; after this, diſh it up, pour a Ragout of Craw-fiſh Tails over it, with ſome Truffles, Cocks-combs, Sweet-breads of Veal, and ſome Pullets Eggs, and ſerve it up hot for a firſt Courſe. You may garniſh it with Craw-fiſh, and young Pigeons (*au Soleil*) either larded, or glazed, Sweet-breads of Veal glazed, the Roes of Carps, fat Livers with a Craw-fiſh Cullis, or an Eſſence of Ham over the Diſh.

Salmon in Surprize in Lent.

SCALE and gut your Salmon, and looſen the Skin from the Head to within three or four Inches of the Tail on both Sides; take off the Fleſh in Slices, of the Length of a Thumb, and cut them again in ſmall ſquare Bits, with Slices of Soles, Pike, Eel, and Craw-fiſh Tails. Put ſome Butter in a clean Stew-pan, with green Onions and Parſley, and put it over the Fire, with a Duſt of Flour; moiſten it with Half a Bottle of Champaign, or other white Wine; ſeaſon it with Pepper, Salt, ſweet Herbs, fine Spice, Shalots, and ſome Rocamboles; then put in your Slices of Fiſh with Lemon-juice, and turn your Salmon into its firſt and natural Shape; ſew it up well, and let it be done

done in oval Dish, of the Bigness of your Salmon, or else in a Stew-pan made for that Purpose; lay sweet Basil in the Bottom, together with Slices of Onions, and Butter; place your Salmon over it, and garnish it on the Top with the same; you may strew it with Bread, moisten it with fresh Butter, and let it stew; when it is enough, take out the sweet Herbs and Onion, slide your Salmon into your Dish, and put over it a Ragout of Cullis of Craw-fish, or a minced Sauce. If it is not strewed with Bread, put the Sauce over it; but, if strewed with Bread, put the same under it. If it is done in its own Dish, you will run less Hazard of breaking your Fish, than in another Dish. You may do your Salmon in Surprize with Gravy, the same Way, by garnishing it with Slices of Bacon; and it will be much more palatable than when done in *Court-Bouillon*. Put over it what Ragout you think fit. Trouts, Pikes, Carps, *&c.* may be dressed, the same Way.

How to dress Salmon with a Craw-fish Cullis.

SCALE and wash your Salmon well, lard it with Half Bacon and Half Ham, spread a Napkin upon the Dresser, put upon it some Slices of Bacon, the Length of your Salmon, and then your Salmon, and put a good Bit of Butter into the Body; cover your Salmon with Slices of Bacon, and wrap it up in the Napkin. Take a Fish-pan, put some Onions cut into Slices into it, put in your Salmon, and season it with Salt, Pepper, sweet Basil, Thyme, Bay-leaves, and Cloves; put six Bottles of white Wine into it, moisten it with boiling Water, and put it to stew gently; when it is done, take it out, drain it, unfold it, take off the Slices of Bacon, dish up your Salmon, and put a Cullis of Craw-fish over it with the Tails. You may garnish it with large Craw-fish, taking off the Shells of the Tails, and let them be relishing; stick your Salmon with Skewers, and serve it up hot for a great Entry.

ANOTHER Time, you may put a Ragout to it made with Sweet-bread of Veal, Crums of Bread, Mushrooms, and Truffles, and garnish it with Sweet-breads glazed, Craw-fish and glazed Pigeons, or *au Soleil*, at the Discretion of the Cook. You may also dress your Salmon, without Larding, by stewing it, the same Way, and putting some Ragout to it: You may cut it in two, and dress which Piece you please, with Gravy, as before, and the other Part in *Court-Bouillon*, or upon the Gridiron.

Another Way of dressing Salmon with Gravy.

TAKE a Jole of Salmon, scale and wash it, and put it into a brass Kettle, with Slices of Bacon, Veal, and Ham; take a Napkin and wrap up your Jole, and put it into your brass Kettle; moisten it with two Bottles of white Wine and some Water, season it with Salt, Pepper, sweet Herbs, and Onions, and let it stew gently; when it is ready, take it out, drain it, and dish it up; put a Ragout over it with Sweet-bread of Veal, Cocks-combs, Mushrooms, and Truffles, or Gravy of Ham, or a Craw-fish Cullis, and serve it up hot for your Course.

How to dress a Jole of Salmon, after the Dutch *Fashion.*

TAKE a Jole of Salmon, scale and wash it very clean, and put

ſome Water upon the Fire; take your Salmon, and put it upon a Fiſh-plate, which put into your Kettle; put a Stew-pan with a little Vinegar over the Fire, and ſeaſon your Salmon with Salt, ſome Onions ſliced, Thyme, ſweet Baſil, and Parſley in Branches; then put your Vinegar hot over it, moiſten it with boiling Water, and let the Liquor be of a good Taſte; when done, make a Sauce with a Piece of good Butter, a little Flour and Water, a Daſh of Vinegar, a few Anchovies, a little Nutmeg, and ſome Shrimps picked, and thicken it; when ready to ſerve, diſh up your Salmon, let your Sauce be well taſted, put it upon the Salmon, and ſerve it up hot for Entry.

How to dreſs Salmon in Court-Bouillon *to be ſerved up dry.*

TAKE a Salmon, gut it, cut off the Gills, waſh it well, wrap it up in a Napkin, and put it in your Kettle; ſeaſon it with Salt, Pepper, ſweet Herbs, Cloves, Onions, and Parſley; warm a Bottle of Vinegar, and pour it upon your Salmon; warm three Bottles of Wine alſo, and pour the Wine over it with boiling Water; let it ſtew, put a good Piece of Butter into it, and let your *Court-Bouillon* be well taſted; take it out and drain it, put a folded Napkin in your Diſh, with your Salmon over it, garniſh it with Parſley and ſerve it hot for Entry or for a Diſh of Roaſt.

How to dreſs Salmon in Court-Bouillon, *the* Dutch *Way.*

TAKE a Salmon, gut it, cut off the Gills, and waſh it well; put a Fiſh-kettle with Water over the Fire, and ſeaſon it with Salt, Onions, and Parſley; when your Water boils, put in your Salmon laid upon a Fiſh-plate, and, when your Salmon boils, put in Half a Bottle of Vinegar, and let it boil; your Salmon being enough, and ready to ſerve, drain it and diſh it up. When you ſerve up your Salmon with Sauce, you muſt ſcale it.

How to dreſs Scotch *Collops of Salmon larded and glazed.*

TAKE a Piece of Salmon, eight or nine Inches long, ſcale and ſplit it into two, take out the Bone and pare it, and lard it with fine Bacon; put a Stew-pan over the Fire, with two Bottles of white Wine, an Onion cut in Slices, Salt, Bay-leaves, Parſley, and ſweet Baſil; when your Wine boils, put in your Collops, and, when theſe are half done, take them out; then take a Piece of a Fillet of Veal, ſome Slices of Ham, and an Onion cut in Pieces; put all together into a Stew-pan, moiſten it with Broth, and let it ſtew. When your Meat is half done, put in your Collops of Salmon, let them boil a little, take them out, and keep them warm; when your Meat is done, ſtrain off your Broth, put it again into the Stew-pan, and let your Stew-pan be big enough to contain your Collops; let your Broth be boiled to Caramel, put your two Collops into it, with the larded Side in the Glaze, and put it upon hot Cinders, to glaze gently. When it is ready, ſerve it up with an *Italian* Sauce, or a Cullis of Craw-fiſh, and your Collops over it; let it be well coloured and taſted, and ſerve it up hot for Entry.

Broiled Salmon.

BROIL ſome Pieces of Salmon, ſeaſoned with Pepper, Salt, and rubbed with Butter, and make a Sauce, in this Manner: Take ſome But-

Butter, put it into a Stew-pan, with a Duſt of Flour, a green Onion, and an Anchovy; ſeaſon the ſame with Salt, Pepper, and Nutmeg, moiſten it with Water and a little Vinegar, and toſs it over the Stove; put Half a Ladle of Craw-fiſh Cullis into it, and put it again over the Stove, to heat; let your Sauce be reliſhing, diſh it up, put your Pieces of Salmon over it, and ſerve it up hot for Entry.

Salmon in Caſes.

TAKE a Piece of Salmon, take off the Skin, and cut it into thin Slices; mince ſome Parſley, green Onions, and Muſhrooms; put your Parſley and green Onion into a Stew-pan, with ſome Butter, ſeaſoned with Pepper and Salt; put in your Salmon, without putting it over the Fire again, and toſs it up, to give it a Taſte; place your Slices of Salmon in a Paper-caſe, put your Seaſoning over it, ſtrew Crums of Bread over all, and let it bake to a fine Colour; your Salmon being done, ſerve it up with a Lemon-juice for a ſmall Entry.

Broiled Salmon.

HAVING cut your Salmon into Pieces, melt ſome good Butter in a Stew-pan, ſeaſon it with Salt, Pepper, and Bay leaves, and put in your Pieces of Salmon, to take a Taſte; ſtrew them with Crums of Bread, broil them gently, and make a white Sauce, in this Manner: Put good freſh Butter into a Stew-pan, with a Duſt of Flour, and a Couple of Anchovies minced; take out their great Bones, waſh them, and add ſome Capers, Salt, Pepper, Nutmeg, and whole green Onions, with a little Water and Vinegar; your Salmon being broiled, toſs it up, let it be well taſted, take out your Onions, put your Sauce over your Pieces of Salmon, and ſerve it up hot for Entry.

CHAP. XXXIII.

Of Soles.

Larded Soles.

GUT them through the Gills, cut off the Mouth, the End of the Tail, and the Fins, raiſe the Skin on the Belly, and lard them with ſmall Bacon; put a Bottle of white Wine into the Stew-pan ſeaſoned with a little Pepper, ſome Blades of green Onions, ſweet Baſil, and a few Slices of Lemon; when your Wine begins to boil, put in your Soles all at the ſame Time, if the Stew-pan will hold them, or elſe one after the other, to make them ſtiff; after a Boil, or two, take them out. Put ſome Veal into a clean Stew-pan, cut in ſmall Pieces, with Slices of Ham and an Onion ſliced; moiſten it with good Broth, and let it boil, till done; put in your Soles, for a Minute, and take them out, to drain; ſtrain off the Broth, put it in a clean Stew-pan, large enough to hold your Soles over the Fire, and let it

ſtew ſlowly to a Jelly. Now put your Soles in again, cover the Stew-pan, and put it over a ſlow Fire, to glaze your Soles; then put in your Diſh either an *Italian* Sauce, or an Eſſence, with your Soles over it, and ſerve them up hot.

Slices of larded Soles.

SCALE, and cut them in four Slices off from the Bones, with fine Bacon; boil them in white Wine, ſeaſoned with a little Salt, Parſley, green Onions, ſweet Baſil, ſome Sprigs of Thyme, Bay-leaves, and Slices of Lemon; after a Boil, or two, take them out, to drain; put ſome Slices of Veal and Ham, with an Onion cut in four, into your Stew-pan; moiſten it with Broth, and ſet it on to ſtew; your Veal being done, put in the Slices of your Fiſh for a Minute, or two, and take them out, to drain. Put your Broth in a clean Stew-pan, big enough to hold your Slices, and let it boil to a Jelly; then place your Slices of Fiſh in it, the larded Side downwards, and let them glaze over a gentle Fire. Being ready to ſerve up, diſh your Fiſh with a Sauce made the *Roman* Way. See the Chapter of *Sauces*. Serve them up hot for a ſmall Courſe.

Soles with a Sauce, the King's *Way.*

SCALE, gut, waſh, and wipe them dry, fry them pretty brown, and take them out, to drain; chop ſome Parſley, green Onions, Rocambole, and Anchovies very ſmall, each laid by itſelf on a Plate; ſlit your Soles up the Back, open and bone them, without Bruiſing, put ſome Pepper and Salt over them, with your Parſley, green Onions, Rocamboles, Anchovies, and Capers chopped ſmall, as before, and add ſome Butter; then put your Soles together again, place them in a Stew-pan, or in the Diſh you ſerve them up in; turn them, put in a little white Wine, and let them ſtew under a Diſh; when done, diſh them up either with an Orange, or a Lemon-juice, and ſerve them up hot for a Courſe.

Slices of Soles with ſweet Herbs.

SCALE, gut, waſh, and wipe them dry; cut them out, in Slices, off from the Bones; put theſe in a Stew-pan, with Slices of Onion, Sprigs of Parſley, ſome Butter, with Slices of Lemon over them, ſeaſoned with Pepper, Salt, and a ſmall Bunch of ſweet Herbs, adding a Couple of Glaſſes of white Wine, and let it ſtew ſoftly; your Soles being done, take them out, ſtrew them with Crums of Bread, put them in a Baking-pan, let them have a Colour in the Oven, or broil them, and ſerve them up with a minced Sauce, or a Parſley-ſauce. Serve them up hot for a Courſe.

Slices of Soles with Champaign.

SCALE, gut, waſh, and wipe them dry; fry them, take them out, to drain, and cut them out in Slices; put the Cuttings of your Fiſh in a Stew-pan, with Butter, Slices of Onions, Parſley, a Rocambole, Pepper, Salt, a Glaſs of white Wine, and ſweet Herbs; let all this ſtew ſoftly, and your Sauce be of a good Taſte; ſtrain it off into a clean Stew-pan, put in your Slices with a Glaſs of Champaign and a little Fiſh-gravy, and thicken your Sauce with Fiſh-cullis; let it be palatable,

palatable, dish it up with the Juice of a Lemon, and serve it up hot for a Course or small Dish.

Soles, the Dutch *Way.*

GUT your Soles, take off the Skin, wash and clean them well, and put Water over the Fire; when it boils, put in your Soles, and let them boil a little; put in a clean Stew-pan over the Fire chopped Parsley, with a little Water; the Water being boiled away, and, when you are ready to serve up, take out your Fish, to drain; put a little Butter and a Dust of Flour to your Parsley, to thicken your Sauce; take off your Stew-pan, dish up your Soles with your Parsley-sauce over them, and serve them up hot for a Course.

Soles with Champaign.

TAKE some middling Soles, scale, gut, wash, and wipe them dry; cut off their Head, Tail, and Fins, and place them in a Stew-pan, seasoned with Pepper, Salt, a Bunch of sweet Herbs, whole Onions, and Slices of Lemon; moisten them with Half a Bottle of Champaign, a little Fish-broth, and a Lump of Butter, and let it boil over a quick Fire; being done, and your Sauce pretty short, thicken it with a Cullis of Craw-fish, and let your Ragout be of a good Taste; dish up your Soles, with the Ragout over them, and serve them up hot. To make this Cullis, see the Chapter of *Cullisses.*

Soles with a Cullis of Anchovy.

GUT, scale, wash, and wipe them dry; slit them up the Back, strew them with Flour, fry them, and chop off the Heads and the Ends of the Tails; put a Stew-pan, with a little Butter, over the Fire; the Butter being melted, put in a few green Onions chopped small; moisten it with Fish-broth, seasoned with Pepper and Salt, and let it stew over a slow Fire; add some Capers, thicken your Sauce with Cullis, and put in your Fish to stew; let your Sauce be well relished, dish up your Fish with your Sauce over them, and serve them up hot for a Course or a Side-dish.

Soles with Cucumbers.

GUT and scrape them, chop off the Heads and Tails, flour and fry them, and, being fried, take them out, to drain; pare two or three Cucumbers, cut them in Halves, take out the Inside, cut it in Dice, put your Cucumbers to marinate with a sliced Onion, seasoned with Pepper, Salt, and a Dash of Vinegar, and stir it well; let it marinate a Couple of Hours, and strain your Liquor, through a Linnen-cloth, into a clean Stew-pan over the Fire; add a little Butter, which being melted, put in your Cucumbers; being a little brown, moisten them with Fish, or any other Broth, and let them stew over a slow Fire; being done, skim off the Fat, and thicken your Sauce with Cullis and a Dust of Flour. Now put your fried Fish to your Cucumbers, and, being stewed, dish them up; let your Ragout of Cucumbers be of a good Taste, put it over your Soles, and serve them up hot for a Course or Side-dish.

Soles stuffed with Craw-fish.

GUT, scrape, wash, and dry your Soles well, cut off the Mouth

and Tail, ſlit them up the Back, and bone them; take a ſmall Sole, bone it, put the Fleſh over your Dreſſer with a little Parſley, green Onions cut ſmall, and ſome Muſhrooms, ſeaſoned with Pepper, Salt, ſweet Herbs, and a little fine Spice; add ſome freſh Butter, three or four Yolks of Eggs, and the Crum of Half a *French* Rowl boiled in Cream; chop them all well together, pound and ſtuff your Fiſh with them, ſeaſoned with Pepper and Salt, and a few ſweet Herbs, and add two or three whole green Onions; turn your Fiſh, ſeaſon them, as before, moiſten them with melted Butter, ſtrew them ſlightly with Crums of Bread, and let them be done in the Oven, or in a Baking-pan, with Fire under and over; being well coloured, take them out, and diſh them up with your Ragout of Craw-fiſh over them.

You may, in like Manner, diſh up your Soles with a Ragout of Oyſters, inſtead of Craw-fiſh; or with a Ragout of Muſhrooms, or a Ragout of Truffles. The Way of making theſe Ragouts ſee, in the Chapter of *Ragouts*.

Soles ſtuffed with Anchovies.

STUFF the Soles, order and dreſs them, as thoſe directed before to be done with Craw-fiſh, and make a white Sauce, thus: Put ſome freſh Butter in a Stew-pan, with a Duſt of Flour, ſeaſoned with Pepper, Salt, and a little Nutmeg; moiſten the Pan, with a little Water and a Daſh of Vinegar; waſh and bone a Couple of Anchovies, chop and put them in your Sauce, with a whole green Onion, and a Slice of Lemon, and put your Sauce over the Stove; being thickened, and of a good Taſte, diſh it up; your Fiſh being done, and of a good Colour, take them out, put them over your Sauce, and ſerve them up hot for a Courſe.

Broiled Soles, the St. Menhoult *Way.*

GUT, ſcrape, waſh, and wipe them dry, and cut off the Fins; put a Quart of Milk to boil in a Stew-pan, take a clean Stew-pan, put in your Fiſh, with good Butter, the Bigneſs of a Fiſt, ſeaſoned with Pepper, Salt, Onions cut in Slices, whole green Onions, Parſley, Bay-leaves, ſweet Baſil, and fine Spice, and let them boil; being done, let them cool in their own Liquor; then take them out, moiſten them with Butter, ſtrew them with fine Crums of Bread, and broil them over a ſlow Fire; being fried pretty brown, diſh them up with a Remoulade under them, and ſerve them up hot.

SOLES may likewiſe be taken off in Slices from the Bones, and done, the ſame St *Menhoult* Way, being ſtrewed with Bread, fried and diſhed up, in the ſame Manner. At another Time, Soles being done, take them out of their Seaſoning, dip them in beaten Eggs, ſtrew them with fine Crums of Bread, fry them to a good Colour, and take them out, to drain; put a folded Napkin in your Diſh, lay your Fiſh over it with fried Parſley, and ſerve them up hot for a Courſe.

Soles dreſſed with Fennel.

TAKE large Soles, gut, ſcrape, waſh, and wipe them dry; chop off the Heads, and the Ends of Tails; melt ſome Butter, put a little Pepper and Salt to it, and turn your Fiſh in it; put ſome green Fennel over a Gridiron, lay your Fiſh over it, and let them broil over a

ſlow

ſlow Fire; being done on one Side, turn them, and keep in the Fire; put a little Butter into a Stew-pan over a Stove, with a few green Onions and Parſley chopped ſmall, ſtir it now and then, and moiſten it with a little Fiſh-broth, or Water; your Sauce being pretty ſhort, add a Couple of Anchovies chopped, a few Capers, and ſome Fennel; thicken your Sauce with your ordinary Cullis, let it be high reliſhed, and diſh it up; take off your Soles from the Gridiron, clean them from the Fennel that ſticks to them, lay them over your Sauce, and ſerve them up hot for a Courſe.

Soles dreſſed with ſweet Herbs.

CLEAN them well, chop off the Heads and Tails, and ſlit them up the Back; rub a ſilver Diſh, or Baking-pan, with Butter; ſeaſon it with Pepper, Salt, a few ſweet Herbs, chopped Parſley, and ſome whole green Onions; place your Fiſh in it, and ſeaſon them over and under, the ſame Way; ſprinkle them with freſh Butter, ſtrew them with fine Crums of Bread, and put them in the Oven; when baked to a fine Colour, take them out, take off the Fat, and ſerve them up hot with an Anchovy-ſauce under them, for a Courſe or ſmall Diſh.

Soles dreſſed with Lettuce.

STUFF your Soles, and order them as thoſe done with Craw-fiſh mentioned before: Take a Dozen or two or the Hearts of Lettuces, blanch them, put them in cold Water, ſqueeſe the Water well out of them, and tie them up in two Parcels; put them in a Stew-pan, moiſten them with Broth, ſeaſoned with Pepper, Salt, and a Bunch of ſweet Herbs, and let them ſtew over a ſlow Fire; being done, ſkim off the Fat, thicken your Sauce with Cullis, let your Ragout be of a good Taſte, and diſh it up; take out your Soles, when well coloured, lay them over your Lettuces, and ſerve them up hot for a Courſe.

Soles dreſſed, the Dutch *Way.*

SCRAPE your Soles, ſlit them about two Inches from the Tail up to the Gills, and put them in freſh Water, for an Hour; put Water over the Fire to boil, and put in Parſley-roots well ſcraped, with the Heads of your Fiſh cut in four, if they are large, but not parted from each other, and a good Bunch of Parſley waſhed clean; theſe being boiled, take them out with the Skimmer; put in your Fiſh, the Water being high ſeaſoned with Salt; let them boil, about Half a Quarter of an Hour, and put your Roots and Parſley in again, for a Moment, before you take out your Fiſh, to make them take the Taſte of Salt; then put your Fiſh in a deep *China*-plate with your Parſley-roots and the Parſley over them, and fill up your Diſh with the ſalt Waters your Fiſh were boiled in. They commonly eat theſe Fiſh with Toaſt and Butter.

CHAP. XXXIV.

Of Lots or Barbels.

Barbels larded and glazed.

PUT your Barbels in boiling Water, and ſtir it, but take your Fiſh preſently out again; ſcrape them ſlightly, let them be very white and well cleaned, and leave the Liver untouched, as being the moſt delicate Bit in the Fiſh; wipe them dry, and lard them with fine Bacon. Put in a Stew-pan, ſet over a well lighted Stove, a Bottle of white Wine, Onions cut in thin Slices, ſweet Baſil, Slices of Lemon, Pepper, Salt, and Cloves; as ſoon as the Wine boils, put in your Fiſh, two by two; after ſome Boils, take them out, and put in ſome more, to make them ſtiff. Put a clean Stew-pan over the Fire, big enough to hold all your Fiſh, put a Couple of Pounds of Veal into it, with ſome Ham cut into ſmall Pieces, with an Onion or two, and moiſten them with Broth, or Water; when the Veal is almoſt done, put in your Fiſh, let them boil gently, let them not be too much done, and take them out dextrouſly, to keep them from breaking. Now put your Broth over the Fire again, and, when ſtewed to a Jelly, put in your Fiſh, the larded Side downwards, and let them glaze over a gentle Fire; being ready to ſerve up, put an Eſſence of Ham, or an *Italian* Sauce, in your Diſh with your Fiſh over it.

IF your Fiſh be not glazed enough, put them on again, ſhaking the Pan now and then, and do not leave them, till done; diſh them, and ſerve them up hot for a Courſe.

Lots dreſſed with Champaign.

SCALD, gut, and clean them well, take out the Gall, leave the Liver untouched, wipe them dry, and flour and fry them in Hog's-lard; being fried, put them in a Stew-pan, with a litttle Cullis and Gravy, and let them have a Boil, to get off the Fat; take them out, to drain; put them again in a clean Stew-pan, with Eſſence of Ham, ſome Gravy, two Glaſſes of Champaign, and a Rocambole chopped ſmall; when your Fiſh have ſtewed a While, taſte the Sauce, make it palatable, add the Juice of a Lemon, diſh your Fiſh with their Sauce over them, and ſerve them up hot for a Courſe.

Lots dreſſed with Champaign, the Italian *Way.*

SCALD, gut, waſh, and wipe them dry, leave the Liver untouched, flour and fry them in Hog's-lard, and put them in a clean Stew-pan, with a little Gravy and Cullis; after a Boil, or two, take them out, to drain; make an *Italian* Sauce, thus: Take Half a Ladle of Cullis, the ſame Quantity of Broth, Gravy, and Eſſence of Ham, with a Clove of Garlic, ſweet Baſil, Half a Lemon cut in Slices, a few pounded Coriander-ſeeds, two Glaſſes of Champaign, and Half a Glaſs of good Oil; boil this Sauce well, ſkim off the Fat, let it be palatable, ſtrain it through a ſilk Strainer into a clean Stew-pan, put in your Fiſh,

and

and let them ſtew a While; when done, diſh and ſerve them up hot for a Courſe.

Lots dreſſed with ſweet Herbs and Meat.

PUT them, for a Minute, in hot Water, gut and waſh them, and leave the Liver untouched. Put ſome Slices of Bacon in a Stew-pan, and then your Fiſh; ſeaſon them with Pepper, Salt, ſweet Herbs, fine Spice, green Onions, ſome Slices of Lemon, Bay-leaves, a Lump of freſh Butter, and a Couple of Glaſſes of Champaign; lay ſome Slices of Bacon over your Fiſh, put the Lid over the Stew-pan, and let them ſtew ſoftly, with Fire under and over; take them out, ſtrew them with Crums of Bread, let them get a Colour in a Baking-pan covered, or in the Oven; being of a good Colour, make a Remoulade, thus: Put in a Stew-pan chopped Parſley, green Onions, Shalots, a Crum of Garlic, ſweet Baſil, ſome Anchovies and Capers, a Spoonful or two of Muſtard, two Spoonfuls of good Oil, the Juice of a Lemon, a little Gravy, Pepper, and Salt, all well mixt together; then put in your Diſh, with your Fiſh over it, and ſerve them up hot for a Courſe.

Lots, the Perigord *Way.*

PUT them, for a Minute, in hot Water, gut and waſh them well, leave the Liver untouched, wipe them dry, and put them in a Stew-pan, with a Bottle of white Wine, a Bunch of ſweet Herbs, a little Mace, two Cloves of Garlic, a little Water, ſome Truffles cut in Slices, Pepper, and Salt; let your Fiſh be done over a quick Fire, and make the Sauce ſhort; your Fiſh being done, add a little Eſſence, with the Juice of a Lemon and ſome Butter; let your Sauce be reliſhing, diſh your Fiſh with the Sauce over them, and ſerve them up hot for a Courſe.

Lots, in Lent, *with a* Spaniſh *Sauce.*

PUT them, for a Minute, in hot Water, gut, waſh, and wipe them dry, leave the Liver untouched, ſtrew them with Flour, and fry them in drawn Butter; being fried, make your Sauce thus: Put a Couple of Onions, cut in Slices, in a Stew-pan, with Half a Carrot and Half a Parſnip, cut in ſmall Bits, and Half a Glaſs of Oil; let theſe Roots ſtew a little, moiſten them with Fiſh-gravy, or Fiſh-broth, and ſeaſon them with ſweet Herbs, fine Spice, ſome Slices of Lemon, ſome Cloves of Garlic, a few Coriander-ſeeds, Cloves, and a Couple of Glaſſes of white Wine; let them all boil well together, ſkim off the Fat carefully, thicken your Sauce with Fiſh-cullis, let it be of a good Taſte, and ſtrain it off. Now put your Fiſh in a clean Stew-pan, with your Cullis over them; let them ſtew very ſlowly, and add a Glaſs of Champaign, a chopped Rocambole, and the Juice of a Lemon; being ready to ſerve up, diſh your Fiſh with their Sauce over them, and ſerve them up hot for a Courſe.

Lots with a white Sauce.

PUT them, for a Minute, in hot Water, gut, waſh, and clean them well, and leave the Liver untouched; put them in a Stew-pan, with Onions cut ſmall, ſome Sprigs of Parſley, a Bay-leaf, ſweet Baſil, Half a Bottle of white Wine, Pepper, Salt, Cloves, and a Lump of Butter;

Butter; pour ſome boiling hot Water over them, and let them ſtew ſlowly; being done, put in a clean Stew-pan, with a good Lump of Butter, a Duſt of Flour, a Daſh of Vinegar, Pepper, Salt, Nutmeg, and a little Water; thicken your Sauce, and take out your Fiſh, to drain; diſh them with their Sauce over them, and ſerve them up hot for a Courſe.

Lots with Cullis of Craw-fiſh.

PUT them, for a Minute, in hot Water, gut, waſh, and clean them well; put them in a Stew-pan, with Half a Bottle of white Wine, ſome Onions cut in Slices, ſome Slices of Lemon, ſome Sprigs of Parſley, ſweet Herbs, Cloves, a good Lump of Butter, and ſome boiling Water, to cover your Fiſh; being done, take them out, to drain; diſh them with a Cullis of Craw-fiſh over them, and ſerve them up hot for a Courſe.

Other Lots in Lent, *with a Cullis of Craw-fiſh.*

PUT them, for a Minute, in hot Water, gut, waſh, and clean them; put a Lump of freſh Butter in a Stew-pan, with a Duſt of Flour, ſeaſoned with Pepper. Salt, a Lemon-juice, and a little Water; put your Sauce over the Fire, which being thickened, add a little Cullis of Craw-fiſh, made the *Lent* Way, with ſome Craw-fiſh Tails; but this Cullis muſt not boil, leſt it ſhould turn; your Fiſh being done, take them out, to drain; diſh them with your Cullis over them, and ſerve them up hot for a Courſe.

CHAP. XXXV.

Of Pikes.

A Pike with Oyſters.

AFTER the Pike is cleaned, cut it into Slices, and put it in a Stew-pan, with white Wine, Parſley, green Onions, Muſhrooms, Truffles cut ſmall, Salt, Pepper, and good Butter; take Oyſters rolled in Flour, and blanch them a little in Water, with ſome Verjuice-berries; being thus blanched, put them in your Ragout; when you are ready to ſerve, diſh it up, let it be of a good Taſte, and ſerve it up hot for Entry.

THE other Fiſh with Oyſters are dreſſed, in the ſame Manner.

The Entry of a great Pike.

CUT it in four; put the Head into *Court-Bouillon*, one Piece into a white Sauce, another in Fillets or a Ragout, and the Tail fried with a Caper-ſauce; diſh all up together. You may put a little Ragout to it, made with Pike's-liver and Carp's-melt.

Pikes with a Sauce, the German *Way.*

TAKE a Pike, clean it well, cut it in two, and let it boil in Water, but not, till it be quite done; after you have taken it out of the Water, ſcale it, let it be white, and put it into a Stew-pan, with white

white Wine, Capers cut ſmall, Anchovies, ſweet Herbs, Muſhrooms cut ſmall, and Truffles; let all together ſimmer ſoftly, for Fear of breaking the Pike; put a Lump of good Butter rolled in Flour into it, with a little *Parmeſan* Cheeſe, diſh it, and ſerve it up.

A marinated Pike for Entry.

SUCH a Pike, being well cleaned and ſcaled, is put into a Marinade, two Hours, with Vinegar, Salt, Pepper, green Onions, and Bay-leaves; being afterwards floured, fry it; being baked, and of a good Colour, ſerve it up with a brown Sauce under it, Anchovies ſtrained through a Sieve, or Bag, with an Orange-juice, Capers, Salt, and Pepper.

A Pike with a white Sauce.

AFTER the Pike is well cleaned, boil it with Wine and Water, Salt, Pepper, and a Bunch of ſweet Herbs; being boiled, take off all the Skin, and make a white Sauce, as follows: Take a Lump of good Butter, and put it in a Stew-pan with a little Flour, two Anchovies cut ſmall, a whole green Onion, a Slice of Lemon, Capers, Salt, Pepper, and Nutmeg; put in a Daſh of Vinegar, with a little Water; being ready to ſerve, ſtir your Sauce upon the Stove, till it be thick, and put it over your Fiſh. If you will give another Colour to your white Sauce, put nothing but Cullis of Craw-fiſh in it, or red Cullis, or white Cullis. This Mixture is agreeable, and makes a Variety in the Sauce. This Sauce, juſt as it is deſcribed, may ſerve all Sorts of Fiſh that are dreſſed, in this Manner.

A Way of roaſting a Pike.

HAVING ſcaled and gutted your Pike, make Force-meat, with Carp's Fleſh and Melt, Fleſh of Eels, Pikes, Tench, and ſweet Herbs, all cut ſmall, together with Muſhrooms, Truffles, and Heads of Aſparagus; put ſome Yolks of Eggs hard boiled to it, and ſeaſon well the Whole with Salt, Pepper, and ſweet Herbs; moiſten the Force-meat with white Wine, and put into it little Bits of freſh Butter; after this, ſtuff the Body of the Pike with the Force-meat, and ſew it up; then put it on the Spit, wrapped up in a Paper greaſed with good Butter, and ſprinkle it with white Wine and good Butter; when it is almoſt done, take off the Paper, to brown it, and ſerve it up with a ſharp Sauce made, thus: Take Anchovies and Capers, with a thin Cullis, the Juice of two Lemons, Pepper, and Salt, which heat all together, and put it into a Diſh, with your Pike upon it.

A Pike with Gravy for Entry.

RAISE the Skin, and lard it with thin Bacon; this done, put into it Force-meat as before, and wrap it up in Paper dawbed with Butter; ſpit, and beſprinkle it with white Wine, Butter, Salt, and Pepper; being roaſted, put an *Italian* Sauce under it, garniſh it with Sweet-breads of Veal larded, and ſerve it up hot for Entry.

Pikes Robert-*Sauce.*

SCALE and gut your Pikes, ſlit and cut them in four, ſlice them on the Back, and put them into a Marinade with Pepper, Salt, Onions, Slices of Lemon, Baſil, Bay-leaves, and Vinegar; an Hour after, take your Pikes out of their Marinade, put them upon a clean Linnen-cloth, to dry, and

and flour and fry them; afterwards make a *Robert*-ſauce, putting a Bit of Butter into a Stew-pan, over the Stove, ſome Onions, cut into Dice, being fried in your Stew-pan, till they are a little browniſh, and moiſten them with Gravy, or Fiſh-broth; being done, ſkim off the Fat, and thicken it with good Cullis: Put your Pikes a boiling ſoftly upon hot Cinders; when ready to ſerve, diſh up your Pikes neatly, and, before you put your Sauce over them, ſet them a little upon the Fire again, putting a little Muſtard with a Daſh of Vinegar to it; let it be reliſhing, pour the Sauce over your Pikes, and ſerve them up hot. Thoſe, that have no Conveniency to make Cullis, may uſe a little Flour, at the Time the Onions are almoſt brown, before they moiſten them, ſo that the Flour may have a little Time to be done.

N. B. THE above-mentioned Marinade may ſerve for all Freſh-water Fiſh to fry.

Pikes glazed.

TAKE what Number you think fit, according to the Bigneſs of your Diſh, which a large one will fill; ſcale, gut, waſh, and wipe it well, raiſe the Skin on one Side, and lard it with thin Bacon; being larded, take an oval Stew-pan, garniſh it with Slices of Veal and Ham, ſome Onions, ſweet Herbs, a Bottle of white Wine, and a Spoonful of Broth, with a Lemon cut into Slices. Take a Napkin, wrap your Pike in it, and put it into the Stew-pan; when its Fleſh is half done, take it out, ſtrain your Broth through a Sieve, put it again into the ſame Stew-pan, and ſo let it boil, till it turns to a Caramel; put your Pike into it, on the larded Side, and over hot Cinders, till you be ready to ſerve; if it is not glazed enough, put the Sauce-pan upon the Stove again, ſtirring it ſometimes; when it is done as it ſhould be, put ſome Cullis of Ham into the Diſh you ſerve it up in; take up your Pike as gently as you can, put it upon the Cullis of Ham, and ſerve it up hot for a great Entry. At another Time, inſtead of putting it in the Stew-pan, you need only make Forced-meat, to be put into the Pike's Belly, and into a large Diſh with Slices of Bacon, ſeaſoned with Salt, Pepper, Onions, and ſweet Herbs, with a Bottle of white Wine, and ſo let it be baked; then take it out, drain it, diſh it up with Cullis of Ham over it, and the Juice of a Lemon, and ſo ſerve it up hot.

A Pike in Scotch *Collops.*

TAKE a large Pike; being ſcaled, gutted, and waſhed, cut it in large Pieces, the Length of a Hand, wipe it well, and ſplit it in two up the Belly; take out the Bone, and lard it with fine Bacon; being larded, boil it in Wine, thus: Take a Bottle of white Wine, and put it in a Stew-pan, with a little Salt, Pepper, green Onions, Parſley, ſweet Herbs, and Cloves; as ſoon as it boils, put in one or two of the Pieces, if the Stew-pan will hold them, and, after it has had two or three Boils, take it off; do the ſame Work over again, with all your other large Pieces; this done, drain them, and take two Pounds of Veal, with ſome Slices of Ham, and Onions ſtuck with Cloves, cut in Dice; put all together over the Fire with Broth, and, when half done, put in your large Pieces, but take Care they be not over done; then take them out, drain them, and ſtrain your Broth; this done, put it into

into the Stew-pan again, and make a ſhort Sauce, till it turns to Caramel; as ſoon as the Sauce is ſhort enough, put in your large Pieces of Pikes, and put them upon hot Cinders, that they may glaze ſoftly; being thus ordered and ready to be ſerved, put in your Diſh a Sauce, after the *Italian* or *Roman* Faſhion, and your large Pieces over it, and ſerve them up hot for a great Entry.

Forced Pikes.

THEY muſt be ſcal'd, and the Back-bone taken out, but Head and Tails muſt hang on the Skin; take the Fleſh, with a Slice of Eel, or Carp, put to it a few Muſhrooms, green Onions, and Parſley; ſeaſon it with Salt, Pepper, fine Spice, and ſweet Herbs, and cut them all ſmall together; this done, pound it in a Mortar, and put a good Lump of Butter in it, adding Crums of Bread, the Bigneſs of an Egg, being firſt ſoaked in Milk, or Cream, and ſoftly boiled upon a Stove; put this in your Force-meat, with four Yolks of Eggs, and mix all well together in the Mortar; afterwards ſtuff your Pikes with it, and ſew them up. Take a Stew-pan, put Slices of Onions in it, with Baſil, Bay-leaves, and Slices of Lemons, and place your Pikes in it; at laſt, ſeaſon them with Onions, Parſley, Salt, Pepper, Cloves, and ſweet Herbs; moiſten them with Fiſh-broth, or other Broth, and a Bottle of white Wine, and let them ſtew gently over a ſlow Fire, leſt they break. Then make a Ragout with ſome Muſhrooms, Craw-fiſh Tails, Truffles, Heads of Aſparagus in their Seaſon, and Bottoms of Artichokes; put your Muſhrooms in a Stew-pan, with a little freſh Butter; moiſten them with Fiſh-broth, and thicken the Sauce with a good Cullis made of Craw-fiſh, or other Fiſh; when your Ragout is done, well taſted, and ready to ſerve, draw your Pikes out of their Liquor, and put them in a Diſh, to drain; after that, put them into the Diſh you deſign to ſerve them in, with the Ragout over them; the Whole muſt be ſerved up hot. Obſerve, when you make Uſe of Heads of Aſparagus, which muſt be whitened, that you put them into your Ragout but a Moment before Serving, to prevent their being done too much.

N. B. STUFFED Carps in Ragout, and Trouts, are done, in the ſame Manner. Theſe Sorts of Fiſh, as Pikes, Carps, Tenches, and Trouts, being ſtuffed, as above, rub them with good Butter melted, and lay them in a ſilver Diſh, or Baking-pan, with ſome Slices of Onions under them, whole green Onions, and a little Parſley cut ſmall, putting a little melted Butter over them; do them handſomely with Crums of Bread, Spices, *&c.* and ſend them to the Oven, to get a good Colour; you may ſerve them up with an *Italian* Sauce.

Pikes baked and dreſſed in a Stew-pan.

SCALE the Pikes, lard them with Eel, put them over the Fire, with Butter, white Wine, Verjuice, Salt, Pepper, Nutmeg, Cloves, a Bunch of ſweet Herbs, Bay-leaves, Baſil, and green Lemon; when they are done, make a Ragout with Muſhrooms; put theſe in a Stew-pan, with a little good freſh Butter, which moiſten with Fiſh-broth, or Gravy; thicken it afterwards with Cullis, that the Whole may be well taſted; when you are ready to ſerve, take the Pikes out, drain them,

place

place them in a Diſh, put the Ragout over them, and ſerve them up hot.

Fried Pikes with Anchovy-ſauce.

OPEN your Pikes in the Belly, and ſlice them on the Back; put them to marinate with Vinegar, Salt, Pepper, green Onions, and Bay-leaves, and flour them, when you fry them; for Sauce, melt Anchovies with brown Butter, and, having ſtrained it through a Sieve, add to it Orange-juice, Capers, and white Pepper.

A roaſted Pike.

SCALE it, ſlice it on the Back ſlightly, and lard it with middling Slices of Eel; ſeaſon with Salt, Pepper, Nutmeg, green Onions, and ſweet Herbs; put it on the Spit, the long Way, and, as it is doing, put Butter over it, with white Wine, Vinegar, and green Lemon-juice; being done, melt ſome Anchovies in the Sauce, and ſtrain it through a Sieve, with a little Cullis; add Oyſters juſt blanched to it, with Capers and white Pepper, and ſerve it up. Thoſe, that have no Cullis, may uſe a little Flour browned.

A Pike, the Poliſh *Way.*

TAKE a live Pike, and, an Hour before Serving up, ſcale it, to make it very white. To this Purpoſe, take a ſharp Knife with which ſplit the Pike in two, wipe them well, and cut them into ſmall Pieces as big as a Hand; then lay them upon the Dreſſer, and cover them with Salt; put Water over the Fire, ſome Parſley-roots, cut into Fillets, and Parſley cut ſmall, with ſome Muſhrooms; after this, ſtrew your Salt well over your Pieces of Pikes, place them in a Stew-pan, and put a Crum of Mace in it with your Parſley-roots, Parſley cut ſmall, and Muſhrooms; put a briſk Fire in the Stove, put your Stew-pan over it, and fill it with boiling hot Water; let it be upon the Fire till it is almoſt boiled away; put in it a good Lump of Butter, the Bigneſs of a Fiſt, divided into ſeveral ſmall Bits, and give it a Taſte. If it is not palatable enough, place your Pike, Piece by Piece, in the Diſh, and put over it the Parſley-roots with the Sauce, and ſerve it up hot for Entry. Obſerve that it muſt be boiled with a quick Fire.

A Pike dreſſed, the Poliſh *Way, with Saffron.*

TAKE a Pike, clean it thoroughly, as before, and cut and ſalt it; put it in a Stew-pan with Parſley-roots and Mace, and put it upon the Fire, as before, with a Lump of Butter. Take Onions peeled, cut them into Slices, put them in the Stew-pan, let them be done, ſtrain them through a Sieve, and make the Sauce pretty thick, like Cullis; your Pike being boiled pretty ſhort, put ſome of this Onion-cullis in it, as much as you think fit; take a third Part of a Tea-ſpoonful of pounded Saffron, which muſt be mixed with a little warm Water, in ſome Porringer, or other Veſſel, only, to have it well ſoaked, put ſome into the Pike, and ſerve it hot for Entry.

A Pike, the Poliſh *Way, with Lemon.*

TAKE a Pike, clean, cut, and ſalt it, as above; put it immediately over the Fire with Water (in the Manner directed before) with Parſley-roots, pickled Cucumbers, and Lemon cut in Slices. Theſe

Sorts

Sorts of Lemons are ſcarce, in ſome Countries; they come from *Poland* pickled. This Entry muſt be thickened with Cullis of Onions, mentioned before; let it be reliſhing. This Entry of Pikes is very good, and is much uſed, at King *Staniſlaus*'s Court. It is ſerved up hot.

Another Poliſh *Way of dreſſing Pike with a blue-grey Sauce.*

TAKE a large Pike, gut it, ſlit it in two, and cut them into Pieces five Inches long; place them in a large Diſh, and ſalt them with a great Deal of coarſe Salt; boil a Bottle of Vinegar, pour it gently over your Pike, and put more Salt to it; put Water in a large Veſſel that will hold the Pike, and, when your Water boils, put in your Pike with all the Salt together, that it may take the Taſte. Take about a Quarter of a Pound of Anchovies, waſh them, take out the Bones, and cut them very ſmall; then take a Pound of good freſh Butter, and put it in the Stew-pan with the Anchovies, ſome Corns of white Pepper, Nutmeg, and Mace; take out your Pike, drain it, diſh it up with your Sauce over it, and ſerve it hot for Entry.

A Pike dreſſed, another Way.

TAKE a Pike, ſcale, gut, and waſh it well; this done, wipe it, cut it in two, and ſlit the Head in two, without parting it from the Body; take a Stew-pan, put a good Lump of Butter in it, put in your Pike ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice, and put the Head over the Stove, to melt the Butter, ſo that it may get a Taſte; then ſtrew Crums of Bread over it, broil it, and prepare a *Robert*-ſauce made with Onions, thus: Take Half a Dozen Onions, and cut them in Slices, or Dice; take a Stew-pan, put a good Lump of Butter in it with your Onions, at the ſame Time, and let it ſtew ſlowly; cover it, and ſtir it now and then; when the Onions are coloured, drain off the Butter, ſtrew a little Flour over them, moiſten them with *Lent* Gravy, and let them ſtew ſoftly; when they are done as they ſhould be, and your Head is well broiled and ready to be ſerved up, place your Ragout with Onions in the Diſh you ſerve it in, put your Pike's Head upon it, and ſerve it up hot for Entry.

IF the Pike is but ſmall, you may join Head and Tail together, unleſs you have a Mind to make another Entry, with the Tail, in boiling it in *Court Bouillon*; being thus done, ſerve it up with a Cullis, according to the *Italian* Faſhion; or marinate it, fry it, and ſerve it up with a *Robert*-ſauce, as above; or elſe dreſſed dry, putting in the Bottom of the Diſh Force-meat, made of Pike, with the Fillets of Pike over it, and putting over it likewiſe a little Cullis, either fat, or of the *Lent* Sort, with ſome Crums of Bread and *Parmeſan* Cheeſe; colour it in the Oven, and ſerve it up hot for Entry.

A Pike, after the Civita Vecchia *Faſhion.*

TAKE a Pike coming out of the Water, ſcale it well, and let it be as white as poſſible; ſplit and waſh it well, cut it in Pieces, the Bigneſs of a Hand, and ſlice them upon the Back; put them flat upon the Dreſſer, corn them with ſome Handfuls of coarſe Salt, Parſley cut ſmall, Parſley-roots cut in Fillets, ſome Muſhrooms pounded, and Truffles cut ſmall; take off the Salt from your Pike, by ſhaking it; place it in the Stew-pan with the Liver, put in your Parſley, thus cut ſmall, with

with the Roots in Fillets, the Truffles, Muſhrooms, and Mace, a Bit of Butter, and a little beaten Pepper; then light a good Fire in the Stove, put your Stew-pan over it with your Pike, moiſten it with hot Water, and force it to a ſhort Sauce; when it is done, ſo as that there remains but very little Sauce, put in a little Butter roll'd in Flour, to thicken the Sauce, and two Cloves of Garlic, cut very ſmall, with a Lemon-juice; let it be palatable, and pretty high ſeaſoned, and ſerve it up hot for Entry.

A Pike, the Dutch *Way.*

TAKE a Pike, ſcale and waſh it well, and put an oval Stew-pan over the Fire with Water and Salt; when the Water boils, put in your Pike, and make a Sauce with good Butter, an Anchovy cut ſmall, ſeaſoned with Salt, Pepper, Nutmeg, a Daſh of Vinegar, a little Duſt of Flour, and a little Water, or Gravy; thicken your Sauce, take up your Pike, drain and diſh it up, put your Sauce over it, and ſerve it up hot for Entry.

A Pike in Court-Bouillon *or dry.*

PUT your Pike in a Diſh, and put Salt upon it with boiling Vinegar; then boil white Wine with Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay-leaves, Onions, and green Lemons or Oranges; put it upon a quick Fire, and, when it boils, put in your Pike, wrapped up in a Napkin, with the Seaſoning mentioned before, ſuch as ſweet Herbs, Onions, Lemons, Bay-leaves, Salt, Pepper, and Cloves, with a good Lump of Butter in the Belly of your Pike; being done, ſerve it up upon a clean Napkin, for a Diſh of roaſted Fiſh, garniſhed with Parſley.

IT may likewiſe be dreſſed with a white Sauce, or Parſley-ſauce over it, when you ſcale it firſt; all Sorts of Pikes, either big or ſmall, may be dreſſed, in the ſame Manner.

Bream.

IS a freſh-water Fiſh; it is eaten either broiled, or fried. The Way of dreſſing it is thus: Scale and gut it, ſlice it upon the Back, ſoak it in melted Butter, ſeaſoned with Pepper and Salt, and put it upon the Gridiron, putting now and then melted Butter over it, till it is enough; then make a brown Sauce with green Onions, Capers, and Anchovies, putting it in a Sauce-pan with a Lump of Butter; moiſten it with Gravy, and thicken the Sauce with your Cullis, which put over your Fiſh; let it be well ſeaſoned and palatable. The Anchovy muſt not be put in, till your Fiſh is ready to be ſerved up.

YOU may alſo ſerve it with a white Sauce, or a Sauce made with Sorrel.

CHAP.

CHAP. XXXVI.

Of Lampries and Eels.

Lampries with a ſweet Sauce.

SKIN your Lampries, cut them in Bits, and blanch them in Butter, with a Duſt of fine Flour; put in ſome red Wine, a little Sugar, Cinnamon, Salt, Pepper, and a Bit of green Lemon; your Lampries being done, put in their Blood, which you had laid by, and let them ſtew a little longer, and, your Ragout being done, diſh it up, and ſerve it up hot for a firſt Courſe.

Broiled Lampries.

YOUR Lampries being ſkinned and cut in Bits, melt a little Butter, and put in it ſome Parſley cut ſmall, Chibbol, and ſweet Herbs, ſome Salt, Pepper, and then your Bits of Lampries; ſtir them all together in the Stew-pan; take out the Bits, ſtrew them with Crums of Bread, and broil them over a ſlow Fire; ſerve them with a brown Sauce, made with a Bit of Butter, and a Duſt of Flour browned in a Stew-pan; add a little Chibbol, Parſley cut ſmall, ſome Capers, an Anchovy, ſome Salt and Pepper; moiſten the Pan with Fiſh-broth, and thicken it with Cullis of Craw-fiſh, or other Cullis; then let your Sauce be good and high reliſhed, diſh it up with your Lampries, and ſerve it hot for a dainty Diſh.

YOUR Lampries may likewiſe be ſerved up with a ſweet Sauce made with Vinegar, or Wine, a Bit of Sugar, a Stick of Cinnamon, and a Bay-leaf boiled all together; being done, take out the Cinnamon and the Bay-leaf, diſh up the Sauce with your Lampries, as before, and ſerve it up hot for a dainty Diſh.

BROILED Lampries are alſo ſerved up with Oil, thus: Mix ſome Oil and Vinegar with Pepper and Salt, a little Muſtard, an Anchovy, Parſley, and Capers cut ſmall; then put them in a Saucer, placed in the Middle of your Diſh with your Lampries, and ſerve it up hot for a Courſe.

Lampries, the Portugueſe *Way.*

YOUR Lampries being ſcalded and cleaned, as they do Tenches, cut them lengthwiſe, and place them in a Stew-pan with ſome red Wine and a Lemon ſliced, a Bunch of ſweet Herbs, a Bit of Sugar, a Spoonful of Oil, a Lump of Butter, ſome Nutmeg, Pepper, and Salt; then boil the Whole on a briſk Fire, and put in ſome Onions, Garlic, and Parſley cut ſmall; when you are ready to ſerve up, take out the Bunch of Herbs, and put a great Deal of Juice in your Ragout.

A Sea-diſh with ſeveral Sorts of Fiſh, the Portugueſe *Way.*

THIS Sea-diſh is to be made, as the laſt Ragout, with the Addi-

tion only of ſome Leeks to your Fiſh; it is never uſed with Butter, and Flour browned; leave your Fiſh whole.

Roaſted Eels.

TAKE ſome fine Eels, ſkin, gut, waſh, and cut them in Pieces, the Length of three Fingers; melt ſome Butter in a Stew-pan, and put in your Pieces, ſeaſoning them with Salt, Pepper, Rocambole, ſweet Herbs, and fine Spice; then take Cruſts of Bread, the Bigneſs of your Pieces; all which put upon a Skewer, with a Cruſt of Bread and a Piece of Eel, alternately till all is ſkewered; tie the Skewer to a Spit, and baſte it with Butter; your Eels being done and taken off from the Skewers, diſh them up with a Cullis, or a high-reliſhed Sauce, and ſerve them up hot for a Courſe.

Eels, the St. Menehoult *Way.*

TAKE ſome of the fineſt Eels you can get, ſkin, gut, waſh, and cut them in Pieces ſix Inches long, which muſt be ſliced; put Butter in a Stew-pan, with Slices of Onions, ſweet Baſil, Thyme, Fennel, Bay-leaves, your Pieces of Eels, ſome Salt, Pepper, Cloves of Garlic, Half a Bottle of white Wine, and a little Water; let the Whole ſtew ſlowly, taking Care not to boil them too much; when enough, take them out, ſtrew them with Crums of Bread, and broil them; put a Remoulade in your Diſh, with your Eels over it, and ſerve them up hot. When you take the Eels out of the Pan, you may dip them in ſome beaten Eggs, throw ſome crummed Bread over them to be fried, and ſerve them up hot with Parſley fried.

Eels, the Bavarian *Way.*

PREPARE your Eels, as thoſe before, rip them up the Belly, take out the Bones, and cut them croſs in two. You muſt, at leaſt, have two Eels, for a Diſh. Then take a Bit of a Calf's Caul, ſpread it on your Dreſſer, and put Half an Eel ſeaſoned with Salt in it, with Pepper, fine Spice, Parſley cut ſmall, Muſhrooms, Truffles, if you have any, Artichoke-bottoms, Craw-fiſh Tails, Ham, a little Rocambole, Butter, and ſcraped Bacon; over this Stuffing, roll up your Eel, wrap it up in your Caul, and tie both Ends to hinder it from breaking. The other Halves muſt be done, the ſame Way. Rolls of Eels being ready, tie them to a Skewer, with Bacon and Paper round, and tie the Skewer to the Spit; when they are almoſt roaſted, take off the Bacon and Paper, to get a Colour. You may throw Crums of Bread over them, and put no Bacon, or Ham, to them, but Butter only. Your Rolls of Eels being done, diſh them up, with an Eſſence of Ham, or a Craw-fiſh Cullis. Serve them up hot for a firſt Courſe.

Eels in Scotch *Collops.*

YOUR Eels being prepared, as before, and cut in Pieces of four or five Inches long, rip them up, taking out the great Bone, and larding them with fine Bacon; put a Bottle of white Wine in a Stew-pan, with Salt and Pepper, and ſome Slices of Onions; when the Wine boils, put in it two or three Slices of Eels, at a Time, and let them take ſome Boils. Take another Stew-pan, put a Pound of a Fillet of Veal in it, with ſome Ham and an Onion cut in ſmall Bits, moiſten the Pan with ſome Broth, and ſet it on the Fire; the Veal being done, ſtrain off the Broth, and put it again in the Stew pan, that it

may

may turn to Jelly; afterwards place your Bits of Eels in the Jelly, the larded Side downwards; cover your Stew-pan, and put it on hot Cinders for the more eaſy Glazing of your Eels; being ready, put an *Italian* Sauce, or an Eſſence of Ham, in your Diſh, place your Bits of Eels in it, and ſerve them up hot for a firſt Courſe.

Stuffed Eels.

YOU may ſtuff them upon the Bone, like a white Pudding: Firſt make a Stuffing with the Fleſh of your Eels, and pound it well; then put ſome Cream in a Mortar with Crums of Bread, a little Parſley and Chibbol, ſome Muſhrooms and Truffles; your Stuffing being well ſeaſoned and reliſhing, put it round the Bone, ſtrew it with Crums of Bread, put it in a Baking-pan, and let it bake in the Oven, till it be well coloured.

Eels with a white Sauce.

YOUR Eels being ſkinned, cut them in Pieces, which blanch in boiling Water, and drain them; then put them in a Stew-pan, with Butter and a Bunch of Muſhrooms; toſs up the Pan, ſtrew it with Flour, and moiſten it with white Wine and Water, ſeaſoned with Pepper and Spice; being almoſt done, add to it Artichoke-bottoms, and Aſparagus, if in Seaſon; thicken your Ragout with Eggs and a Lemon-juice, let it be reliſhing, and ſerve it up hot.

Eels with a brown Sauce.

YOUR Eels being cut in Pieces, put them in a Stew-pan with Butter, Flour, Fiſh-gravy, Muſhrooms, a Bunch of Chibbol, Parſley, and ſweet Herbs, ſeaſoned with Salt and Pepper, and let the Whole boil together with white Wine; your Ragout being done, put the Juice of a Lemon in it, and ſerve it up hot.

Fried Eels.

SKIN and bone your Eels, cut them in Slices, and marinate them, for two Hours, in Vinegar, Salt, Pepper, Bay-leaves and Chibbols; then fry them in drawn Butter, and ſerve them up with fried Parſley.

Broiled Eels.

AFTER they are ſkinned, cut in Pieces, and ſliced on the Sides, marinate them a little in melted Butter, ſome few ſweet Herbs, Parſley, Chibbols, Pepper, and Salt; warm them a little, ſtir them well, take out one Piece after another, ſtrew them with Crums of Bread, and broil them upon a ſlow Fire, to get a fine Colour; then make a ſmall Sauce, with Chibbols, Parſley, and Capers, and put your Sauce in a Diſh, and the Eels over it. It is alſo ſerved up with a green Sauce, made thus: Pound ſome Sorrel, ſqueeſing out the Juice; cut an Onion very ſmall, which toſs up in melted Butter in a Stew-pan, with Capers cut ſmall, pour Juice of Sorrel, an Orange-juice, and ſome Pepper and Salt; ſerve it hot for a Courſe.

IT is alſo ſerved up with the *Robert*-ſauce, or a Butter-ſauce.

Stuffed Eels.

MINCE the Fleſh of Eels and Carps, ſeaſon it with Salt, Pepper, and fine Spice, cut the Fleſh of other Eels in Slices, and ſpread theſe

Eels-skins on a Dresser; make over them a Laying of minced Fish and then a Laying of Slices; which you must repeat, till the Skins are filled; after which, wrap up your Skins in a Linnen-cloth, and boil them in Half Water and Half red Wine, seasoned with Cloves, Bay-leaves, and Pepper; when these Eels grow cold in their Liquor, serve them up, cut in Slices, for a dainty Dish, rather than for a Course.

CHAP. XXXVII.

Of Entries of Quavivers.

Quavivers fried.

GUT the Quavivers, wash and wipe them, slice them upon the Back, put Flour to them, and fry them in clarified Butter; when fried and well coloured, take them off, let them be drained, dish them up, garnish them with fried Parsley, and serve them up hot for a Dish of roasted Fish.

Quavivers with Capers.

FRY the Quavivers, as above; make your Sauce thus: Take Butter, the Bigness of two Walnuts, which put in a Stew-pan over the Stove; when melted, put in a little Flour, and stir it; when it is brown, put a few green Onions into it, with Mushrooms cut small; moisten it with a little Fish-broth, seasoned with Salt and Pepper, and let your Vivers stew softly in it; when stewed to a short Sauce, take them out of the Stew-pan, dish them up, put a few Capers into the Sauce, thicken it with Cullis of Craw-fish, let the Sauce be well tasted, put it over your Vivers, and serve them up hot.

Quavivers with Cucumbers.

FRY your Quavivers, as before; when they are fried and of a good Colour, make a Ragout of Cucumbers, in this Manner: Peel three or four Cucumbers, cut them into two, take out the Seeds, cut them in Slices, and put them to marinate with Pepper, Salt, Vinegar, and an Onion cut into Slices; this done, squeese them through a Linnen-cloth, and put a Lump of Butter in a Stew-pan over the Stove; when melted, put in your Cucumbers, and make them brown; strew some Flour over them, moisten them with Fish-broth, and let them boil over a small Fire; when done, take off the Fat, and thicken the Ragout with a brown Cullis; set your Vivers a boiling softly in the Stew-pan with the Cucumbers, take them out, and dish them up; let your Ragout be well tasted, and put it over your Vivers, and serve them up hot.

Quavivers with Lettuces.

GUT and wash your Quavivers, wipe them between two Linnen-cloths, and slice them upon the Back; melt a little Butter, and put a little Salt to it; rub your Quavivers with the Butter, and put them upon the Gridiron, to broil with a slow Fire; when broiled, take the Hearts of a Dozen of Lettuces, and blanch them in Water; this being

ing done, take them out, and put them in cold Water; after that squeese them, one by one; put some Butter, the Eigness of an Egg, in a Stew-pan over a Stove; when the Butter is melted, put a little Flour in it, and keep it always stirring; when it is brown, moisten the Ragout with Fish-broth, season it with Salt, Pepper, and a Bunch of sweet Herbs, put in your Lettuces, and let them stew gently over a slow Fire; when done, take off the Fat, and thicken the Ragout with Cullis of Craw-fish; let your Ragout be well tasted, and dish it up. The Quavivers being broiled and of a good Colour, take them up, place them upon the Ragout of Lettuces, and serve them up hot.

Quavivers with Truffles.

BROIL your Quavivers, as those with Lettuces, and make a Ragout with Truffles; the Quavivers being broiled and well coloured, dish them up, put your Ragout with Truffles over them, and serve them up hot.

THE Quavivers with Mushrooms are dressed, as those with Truffles; make the Ragout, in this Manner: Take some Truffles, peel and wash them very clean, cut them in Slices, and put them in a Stew-pan; put Half a Ladle of Gravy, and as much of Cullis, into it, with a Glass of Champaign, a Bunch of sweet Herbs, Lemon-slices, a little beaten Pepper, and a Clove of Garlic; put your Stew-pan over the Fire, and let it boil; being done, take off the Fat, take out the Clove of Garlic, put in the Juice of an Orange, and let it be palatable. Your Quavivers being broiled, dish them up, put your Ragout with Truffles over them, and serve them up hot for Entry.

Quavivers with Anchovy-sauce.

TAKE some Quavivers, gut, wash, wipe them, and slice them on the Back; rub them with a little melted Butter, Pepper, and Salt, and broil them; turn them now and then, to get a good Colour, and take Care to keep up the Fire; make a Sauce in this Manner: Take as much fresh Butter as is necessary, and put it in a Stew-pan with a little Flour, a Couple of Anchovies, which must be washed, and the Bones taken out, a whole green Onion, seasoned with Pepper, Salt, and Nutmeg; moisten them with a little Water, and a Dash of Vinegar, and stir the Pan over the Fire. When it is pretty well thickened, dish up your Quavivers; see the Sauce be palatable, put it over your Quavivers, and serve them up hot.

Quavivers with Cullis of Craw-fish.

BROIL your Quavivers, as directed before; make a small white Sauce, in this Manner: Put fresh Butter in a Stew-pan, as much as is necessary, a little Flour, an Anchovy, which must be washed, and the Bones taken out, a whole green Onion, and a few Capers, seasoned with Salt, Pepper, and Nutmeg, and moisten them with a little Water and Vinegar; stir your Sauce upon the Stove with a Spoon, and, being thickened, put in a little Cullis of Craw-fish, as much as is necessary, to have it of the Colour; taste your Cullis, and let it be well relished; dish up your Quavivers, pour over them the white Sauce of Craw-fish Cullis, and serve them up hot.

Quavivers with Oysters.

TAKE some Quavivers, gut, wash, and wipe them; place them in a Stew-pan, season them with Salt, Pepper, fine Spices, a Couple of Onions, a Bunch of sweet Herbs, a Bay-leaf, and Slices of Lemon, moistened with Half a Bottle of white Wine, a little Fish-broth, and Butter, and set them upon the Fire, till they are done; let them be well moistened, and of a good Taste; being done, take them off, and dish them up; being well drained, have a Ragout ready made with Oysters, let it be well tasted, pour it over your Quavivers, and serve them up hot.

N. B. THE Way of making the Ragout with Oysters will be found, in the Chapter of *Ragouts*. They serve up these Quavivers, when boiled, after this Manner, with a Ragout of Melts over them. The Way of making the Ragout of Melts will be found, in the Chapter of *Ragouts*. They likewise serve up these boiled Quavivers with a minced Sauce over them.

Quavivers with Craw-fish.

BOIL your Quavivers, as those with Oysters mentioned before; being done, take them out, drain and dish them up, pour over them a Ragout made with Craw-fish Tails, let it be well tasted, and serve them up hot. The Way of making the Ragout with Craw-fish will be found, in the Chapter of *Ragouts*.

THE broiled Quavivers are served up with these Ragouts over them, *viz.* Oysters, Melts, or Craw-fish.

Quavivers with Muscles.

BOIL your Quavivers, as those with Oysters mentioned before; when done, take them out, drain them, and dish them up; pour a Ragout made with Muscles over them, and let it be of a good Taste. The Way of making the Ragout with Muscles will be found, in the Chapter of *Ragouts*.

Quavivers with Champaign.

TAKE Quavivers, gut, wash, and wipe them, cut off the Heads and the Ends of the Tails, cut them in two, and place them in a Stew-pan; season them with Salt, Pepper, a little fine Spice, a Bay-leaf, an Onion, and a Bunch of sweet Herbs; put some Mushrooms to them; boil Half a Bottle of Champaign, and, after that, put it into the Stew-pan, where the Quavivers are, and set them over a Stove; when half boiled to a short Sauce, put in a Bit of good Butter, and let them be thoroughly done; when boiled to a short Sauce, thicken them with Cullis of Craw-fish, or some other Cullis; let them be well tasted, dish them up, take out the Onion, the Bunch, and the Bay-leaf, pour your Cullis over them, and serve them up hot.

Quavivers with a white Fricassee.

TAKE some Quavivers, gut, wash, and wipe them, and cut them in Pieces; take a Stew-pan, put a Lump of fresh Butter in it, and put it on the Stove, with a quick Fire under it; the Butter being melted, put in your Quavivers, with some Mushrooms and Truffles, if you have any, seasoned with Salt, Pepper, and a Bunch of sweet Herbs;

put

put in all together with a little Flour, and take Care the Liquor does not ſtick to the Stew-pan; moiſten it a little with Fiſh-broth, and with the white Wine you have boiled before, and let it boil upon a ſlow Fire; being done, thicken it with three or four Yolks of Eggs mixt with Lemon-juice, and a little Parſley cut ſmall; the Fricaſſee being boiled ſhort enough, put in the Eggs, Parſley, and Lemon-juice, and keep the Pan ſtirring upon the Stove, till it be thickened, taking Care it does not turn; ſee it be of a good Taſte, diſh and ſerve it up hot.

Quavivers in Fillets.

THE Quavivers being fried, or broiled, cut off the Heads and the Ends of the Tail; open them, take out the Bone, and cut them in four; lay them handſomely in a Diſh, and put a Ragout over them, ſuch as you think proper.

THOSE, that are broiled, muſt be dreſſed with an Anchovy-ſauce, or elſe a Cullis of Craw-fiſh, as the Quavivers dreſſed with an Anchovy-ſauce, or Cullis of Craw-fiſh.

Quavivers forced.

TAKE ſome Quavivers, gut, waſh, and wipe them; make a ſmall Quantity of forced Ingredients in this Manner: Take a Quaviver, take out the Bone, put the Fleſh upon the Dreſſer, with Muſhrooms, a little Parſley, and green Onions cut ſmall, ſeaſoned with Salt, Pepper, and a little Nutmeg; mince them all together, and put in as much freſh Butter as is neceſſary, with a Couple of Yolks of raw Eggs, and a few Crums of Bread ſoaked in Cream; mince them well all together; when minced, ſtuff the Quavivers Gills with them, and place them in a Stew-pan; ſeaſoning them over and under with Slices of Onions, ſweet Herbs, Butter, Salt, Pepper, Cloves, Half a Bottle of white Wine, and a Ladle of Broth, and let them ſtew ſlowly; when they are reliſhing, take them out, drain them, diſh them up, pouring over them a Ragout of Muſhrooms, or green Truffles, or ſome other Ragout, and ſerve them up hot.

Fried Fillets of Quavivers with Orange-juice.

GUT your Quavivers, waſh and wipe them, cut off the Heads and Ends of the Tails, ſplit them, and take out the Bones; cut them in four, and put them to marinate with Vinegar, Salt, Pepper, ſome Onions cut in Slices, and Bay-leaves; when they are marinated, take the Fillets out of the Marinade, and wipe them dry upon a Cloth; afterwards put Flour upon them, and fry them in drawn Butter; when fried and well coloured, take them up, drain them, diſh them up, garniſhed with fried Parſley, and ſerve them up hot.

Quavivers roaſted.

TAKE your Quavivers, gut, waſh, and dry them; take ſome Slices of an Eel, and lard your Quavivers with it, together with Anchovies; put a Skewer through every Quaviver, and tie them to the Spit; make a Marinade, and put it nicely into the Dripping pan, thus: Put in Vinegar, with Half a Glaſs of Fiſh-broth, ſome whole green Onions, others cut in Slices, ſome Slices of Lemon, Salt and

Pepper; baſte them continually with the Marinade, whilſt they are roaſting, and make a minced Sauce, thus: Cut ſmall a green Truffle, a Couple of Muſhrooms, and a little green Onion, each by itſelf upon a Plate, and put a little Butter in a Stew-pan over the Stove; when melted, put in a little Flour, and ſtir it; when it is brown, put in your ſmall ſliced green Onion, and then your Muſhrooms and Truffles; give them all together two or three Toſſes, moiſten them with a little Fiſh-broth, and let them boil ſoftly over a ſlow Fire, ſeaſoned with Salt and Pepper; when they are boiled ſhort enough, put in Capers with an Anchovy, thicken the Sauce with Cullis, and let it be reliſhing; take the Quavivers off the Spit, diſh them up, pouring the Sauce over them, and ſerve them up hot.

Quavivers larded and glazed.

TAKE ſome Quavivers, gut and waſh them, and lard them with fine Bacon; put a Stew-pan over the Fire with a Bottle of Wine, ſeaſoned with Salt, Parſley, green Onions, ſweet Herbs, Slices of Lemon, and Onion, and, when your Wine boils, put in your Quavivers; give them two or three Boils, to ſtiffen them; afterwards take them out, put ſome ſmall Pieces of Veal into a Stew-pan, with ſome Slices of Ham, and an Onion cut in four, and moiſten it with Broth; put it over the Fire, and, when your Veal is done, put in your Quavivers immediately after, in order to give them a Reliſh; take them out, drain them, and ſtrain the Broth through a Sieve into the Stew-pan, which muſt be large enough to glaze your Quavivers; then put the Stew-pan over the Fire, and let it boil to a ſhort Sauce, till it turns to Caramel; when they are well glazed, put in your Quavivers, cover them, and put them over hot Cinders. Your Quavivers being glazed, and ready to be ſerved up, put Eſſence of Ham in the Diſh, or a Sauce after the *Italian* Way, and your Quavivers over it, and ſerve them up hot for Entry.

Quavivers with larded Fillets.

TAKE the biggeſt Quavivers you can get, gut and waſh them, ſplit them up the Belly, take out the Bones, let them be in two Pieces, and lard them with fine Bacon; being larded, put a Stew-pan over the Fire, put a Bottle of white Wine into it, and ſeaſon it with Parſley, green Onions in Branches, Slices of Onion and Lemon, Baſil, Thyme, and Bay-leaves, with a little Salt; when it boils, put in your *Scotch* Collops of Quavivers, and let them have two Boils; take them off, and drain them; lay in a Stew pan ſome Pieces of Veal, ſome Slices of Ham, and an Onion cut in Slices, moiſten it with Broth, and put it over the Fire, to boil. Your Veal being done, put in your larded Quavivers, for a Minute, in order to have a Taſte; take them out again, let them drain, ſtrain the Broth through a Sieve into a Stew-pan, big enough to glaze your *Scotch* Collops of Quavivers, and put it over the Fire, to ſhorten the Sauce, till it turns to Caramel; then put in your *Scotch* Collops of Quavivers, and put them upon hot Cinders, that they may glaze ſoftly; when they are glazed and ready to be ſerved up, put into your Diſh a ſharp white Sauce, and ſerve it up hot for Entry.

Quavivers,

Quavivers, the Italian *Way.*

TAKE ſome Quavivers, gut, waſh, and wipe them; take a large Baking-pan, and put Slices of Bacon into it, with Slices of Onions, Baſil, Bay-leaves, and Lemons cut into Slices; put in your Quavivers ſliced on the Back, and ſeaſoned with fine Salt, Pepper, fine Spice, Lemon-juice, and Lemons cut in Slices; cover the Pan with Slices of Bacon, and ſend it to the Oven; then cut a Dozen of Shalots, put them in a Stew-pan with a Glaſs of Champaign, and a little Gravy and Cullis; warm the Sauce, and put in a little Oil with the Juice of two Lemons, a little Salt, and pounded Pepper; your Quavivers being done, diſh them up, pouring your Sauce over them, and ſerve them up hot for Entry.

Quavivers roaſted with Gravy.

TAKE your Quavivers, gut, waſh, and wipe them, and lard them with middling Bacon ſeaſoned; ſpit them on a Skewer, and tie it to the Spit, pouring a Marinade over them, made in this Manner: Put a little Vinegar into the Dripping-pan, with a little Eſſence of Ham, Pepper, a little Salt, ſome Onions cut in Slices, whole green Onions, Slices of Lemon, and a Bit of Butter; then put your Quavivers to the Fire, baſting them now and then with the Marinade; when done, take them off, diſh them up, put ſome Gravy of Ham over them, and ſerve them up hot.

Quavivers with Ham.

TAKE your Quavivers, gut, waſh, and wipe them; place them in a proper Stew-pan, ſeaſoned with Salt, Pepper, fine Spices, an Onion, and a Bunch of ſweet Herbs: Take a Pound and Half of a Fillet of Veal, cut it in Slices, and put them in the Bottom of a Stew-pan, with a Couple of Slices of Ham; cover the Stew-pan, and put it over a Stove, to ſweat over a ſlow Fire; when it has ſweated and is as clammy as Veal-gravy, moiſten it with Half Broth and Half Gravy; then boil Half a Bottle of Champaign, or white Wine, and put it in the Stew-pan where the Quavivers are a doing. Make a Ragout of Ham, in this Manner: Cut ſome Ham in Slices, beat them flat, cut the ſame into ſmall Slices, and put them in the Bottom of a Stew-pan; cover it, make it ſweat over a Stove, and, if the Liquor ſticks a little to the Bottom of the Stew-pan, moiſten it with Gravy; put in it a few Muſhrooms and a Bunch of ſweet Herbs, and let it ſtew ſoftly over a ſlow Fire; being ſtewed to a ſhort Sauce, thicken it with Cullis of Veal and Ham, and put it over hot Cinders: The Quavivers being done, let them have a Reliſh, take them out of their Gravy, put them a draining, and diſh them up; let the Ragout of Ham be reliſhing, take out the Slices of Ham, garniſh the Diſh with them, pour the Gravy over the Quavivers, and ſerve them up hot.

Quavivers with Gravy and Craw-fiſh.

BOIL your Quavivers, as thoſe with Ham; when done, take them out of their Gravy, put them a draining, diſh them up, pour over them a Ragout made with Craw-fiſh-Tails and Gravy, and ſerve them up hot.

N. B. THE

N. B. THE Way of making the Ragout with Craw-fish Tails and Gravy will be seen, in the Chapter of *Ragouts*.

Quavivers with Gravy and Oysters.

BOIL your Quavivers, as those with Ham, take them out of their Gravy, put them a draining, and dish them up; pour over them a Ragout made with Oysters and Gravy, and serve them up hot.

N. B. THE Way of making the Ragout with Oysters will be seen, in the Chapter of *Ragouts*.

Quavivers in a Braise.

GUT, wash, and wipe your Quavivers; put in a Stew pan (large enough to hold Quavivers) some Slices of Bacon and Beef, seasoned with Salt, Pepper, fine Spice, sweet Herbs, some Onions cut in Slices, green Onions, and Bay-leaves; then put in your Quavivers, seasoning them all over, and strewing Slices of Beef and Bacon over them; then cover the Stew-pan, and let it stew, with Fire under and over; when the Ragout is half done, put two Glasses of white Wine into it. When the Quavivers are done enough, take them out, put them a draining, dish them up, and pour over them a Ragout made with fat Liver, Sweet-breads of Veal, Cocks-combs, Truffles, and Mushrooms, and serve them up hot.

N. B. THE Way of making this Ragout see, in the Chapter of *Ragouts*.——Quavivers in a Braise are served up either with a Ragout of Mushrooms and Truffles, or a minced Sauce made with Anchovies.

Fillets of Quavivers with Gravy.

GUT your Quavivers, wash and wipe them, lay them in melted Butter with a little Salt and Pepper, and broil them; then cut off their Heads and the Ends of the Tails, open them, take out the Bone, and cut them in four; dish them up, pour over them Gravy of Ham, or a thin Cullis of Veal and Ham, and serve them up hot: They also use with it a Ragout of Mushrooms, or a Ragout of green Truffles.

Forced Quavivers with Gravy and Mushrooms.

TAKE your Quavivers, being well cleaned; put Force-meat, made of the White of a Fowl, into their Bellies through the Gills, and put them in a Braise, as before; when done, take them out, let them be drained, and dish them up, pouring over them a Ragout of Mushrooms with Gravy over it.

N. B. THE Way of making the Ragout is, in the Chapter of *Ragouts*; and the Way of making Force-meat in several Places.

Quavivers with Gravy and Spanish *Cardoons.*

PUT your Quavivers a doing in a Braise, as before; make a Ragout with Cardoons and Hearts of Cabbage, as directed in the Article of *Ragouts*; let them have a Relish, and put them in the Bottom of the Dish; take your Quavivers off from the Braise, drain them, place them over the Ragout with Cardoons, and serve them up hot.

QUAVIVERS with Gravy and Celery are dressed, as those with Cardoons.

Cardoons. The Ragout with Celery is made, as thoſe mentioned before.

Quavivers with Gravy and Cullis of Partridges.

DRESS your Quavivers in a Braiſe, as before; when done, take them out, let them be drained, diſh them up, pour a brown Cullis of Partridges over them, and ſerve them up hot. See the Way of making brown Cullis of Partridges, in the Chapter of *Cullifſes*.

THEY uſe all Sorts of Cullis with Quavivers in a Braiſe.

Quavivers in Fillets with Orange-juice.

FRY your Quavivers, cut them in Fillets, put them in a Stew-pan, and ſeaſon them with Salt, beaten Pepper, a little Gravy, Cullis of Ham, and a Glaſs of Champaign, or other white Wine, which muſt be boiled, before you put it in; let them ſtew ſoftly, for a Moment, and put a little Rocambole, or a Crum of Garlic, and the Juice of an Orange to them, with ſome Zeſts; let the Ragout be reliſhing, and, when the Quavivers are ready to ſerve up, diſh them, and ſerve them up hot for a ſmall Entry.

YOU may likewiſe put the Juice of an Orange and ſome Oil with thoſe done in a Braiſe.

CHAP. XXXVIII.

Of Trouts.

Trouts in Court-Bouillon.

TAKE the largeſt Trouts you can get, gut them, and put them a boiling in *Court-Bouillon*, *viz.* Warm ſome Vinegar, and pour it over your Fiſh with Salt, Cloves, and Pepper; put Water in a Stew-pan, with ſome Bottles of white Wine, Onions, Baſil, Bay-leaves, and a good Lump of Butter into the Bellies of your Fiſh, and, when the Pan boils, put in your Trouts with the above Seaſoning.

YOUR Fiſh being boiled, ſerve it up, putting a folded Napkin into the Diſh.

Broiled Trouts.

TAKE the middling Sort of Trouts, gut, waſh, and wipe them with a Linnen-cloth, and ſlice them a-croſs; melt a Lump of Butter, put a little Salt to it, pour it over your Trouts, and ſtir them; lay them upon a Gridiron, and let them broil over a ſlow Fire, turning them now and then, and keeping up the Fire; when broiled, ſerve them up with a white Sauce, made in the following Manner, *viz.* take ſome Butter, put it in a Stew-pan with a Duſt of Flour ſeaſoned with Pepper, Salt, Nutmeg, whole green Onions, ſome Capers and Anchovies, and moiſten the Pan with a little Water and Vinegar; put it upon the Stove, ſtirring it conſtantly, till the Sauce is thickened enough, and make it reliſhing; diſh up your Trouts, put your Sauce over them, and ſerve them up hot.

IF

IF you have a Mind to ſerve up your Trouts with a Craw-fiſh Cullis, you muſt put no Capers in your white Sauce; when it is thickened, put your Craw-fiſh Cullis in it, and, your Trouts being broiled, diſh them up; let your Sauce be reliſhing, pour it over your Trouts, and ſerve them up hot.

Broiled Trouts with Muſhrooms.

GUT your Trouts, and broil them, as is ſhewn before; when they are broiled, diſh them up, pour a Ragout with Muſhrooms over them, and ſerve them up hot. See the Way of making this Ragout, in the Chapter of *Ragouts*.

Broiled Trouts with Cucumbers.

GUT your Trouts, and broil them, as is ſhewn before; make a Ragout with Cucumbers, thus: Cut your Cucumbers into Halves, take out the Inſide, and cut them into Dice or Slices; put them in a Stew-pan, with an Onion cut into ſmall Slices, ſeaſoned with Pepper and Salt, adding a Daſh of Vinegar and Water; let them marinate, an Hour or two, and then ſqueeſe them in a Linnen-cloth; put a Lump of Butter in a Stew-pan, and, when it is melted, put in your Cucumbers; take Care to ſtir them now and then. When they are a little browniſh, ſtrew them with Flour, moiſten them with Fiſh-broth, or other Broth, and let them ſtew ſoftly over a ſlow Fire; when they are done, ſkim off the Fat carefully, and thicken them with a *Lent* or a Craw-fiſh Cullis; the Trouts being broiled, diſh them up; let your Ragout of Cucumbers be well taſted, put it into the Diſh with your Trouts over it, and ſerve them up hot.

AT another Time, you may ſtrew them with Crums of Bread, and broil them, putting what Sauce you think fit under them.

Broiled Trouts with Craw-fiſh.

GUT your Trouts, and broil them, in the ſame Manner with the laſt; diſh them up, and put a Ragout of Craw-fiſh over them. The Way of making this Ragout is ſeen, in the Chapter of *Ragouts*.

THEY ſerve up broiled Trouts with all Sorts of *Lent* Ragouts, and the Way of making them will be ſeen, in the ſame Chapter.

An Entry of larded and glazed Trouts.

TAKE ſome Trouts, gut, waſh them well, ſkin, and lard them with fine Bacon; take a Stew-pan, and put a Bottle of white Wine into it, with ſome Onions cut into Slices and ſome Salt; put your Stew-pan over the Fire, and, when it begins to boil, put in your Fiſh, one after another, and, after ſome Boils, take them out. You muſt keep a Glaze in Readineſs, which is made, in the following Manner: Take a Pound or more of Veal, with ſome Slices of Ham; cut all together into ſmall Bits, put them into your Stew-pan with an Onion cut in four, and moiſten them with Broth; when your Veal is ſtewed, put in your Trouts, ſtrain your Broth, put it again into your Stew-pan, and let it come to a ſhort Sauce, till it turn, at laſt, to a Caramel. Then put in your Trouts, the larded Side into the Glaze; cover your Stew-pan, and put it over hot Cinders, that it may the eaſier glaze, and your Trouts may be quite done. Take Care to look into it now and then. If it is done as it ſhould be, put your Eſſence, or Cullis, into the

the Diſh, or an *Italian* Sauce; put your Trouts over it, and ſerve them up hot.

OR elſe draw out the Glaze, as is done with other Fiſh, in ſeveral Places.

An Entry of Trouts, the Geneva *Way.*

TAKE ſome Trouts, ſcale, gut, and waſh them well; ſtrew them with Salt, which you muſt take off again, an Hour after, and put them in a Stew-pan, with two Bottles of white Wine, two ſmall Onions, a little Nutmeg, a Bunch of ſweet Herbs, and a Bay-leaf; then put your Trouts over the Fire, and let them boil quick; ſtir them now and then, leſt they ſhould ſtick to the Pan; when the Broth is boiled pretty ſhort, put in a Lump of Butter, with another Lump rolled in Flour; ſhake your Pan, to make the Sauce thick, and ſerve it up hot for Entry. This Fiſh muſt be dreſſed and eaten immediately.

An Entry of Trouts, the Perigord *Way.*

TAKE ſome Trouts, ſcale, waſh, and wipe them dry; put them in a Stew-pan with a Bottle of white Wine, a Bunch of ſweet Herbs, a little Nutmeg, two Cloves of Garlic, a little Water, and Truffles cut into Slices, with a little Pepper and Salt; let your Trouts boil over a quick Fire; when they are enough, make your Sauce very ſhort, put in a little Eſſence together with a Lemon-juice, and a Lump of Butter, let it be reliſhing, diſh up your Trouts with your Sauce over them, and ſerve them up hot for Entry.

Slices of Trouts with Champaign.

GUT your Trouts, and ſet them a doing, in the Manner laſt mentioned; cut them into two or three Pieces, lay them in a Stew-pan, and ſeaſon them with Pepper and Salt, a Slice of green Lemon, and an Onion ſtuck with Cloves; put ſome Parſley cut ſmall into it, with a Bunch of ſweet Herbs, and a Bay-leaf: Boil Half a Bottle of Champaign, or other white Wine, pour it into the Stew-pan, where the Trouts are, put in likewiſe ſome Muſhrooms, and ſet them a ſtewing; when they are done, and almoſt brought to a ſhort Sauce, thicken it with a Craw-fiſh Cullis, but take Care it does not boil; let it be reliſhing, diſh it up, and ſerve it up hot.

Trouts, the St. Menehoult *Way.*

GUT your Trouts, waſh and wipe them dry, ſlice them upon the Back, and put Force-meat into their Bellies; this done, rub a Diſh, or Baking-pan, with Butter, ſeaſoned with Pepper and Salt, a few ſweet Herbs, and ſome whole green Onions; lay your Trouts over it, ſeaſoned the ſame Way; pour melted Butter over them, ſtrew them with fine Crums of Bread, and ſend them to the Oven; when they are baked, and of a good Colour, take them out, put Anchovy-ſauce in the Bottom of your Diſh, with your Trouts over it, and ſerve them hot.

Trouts forced round the Bone.

MAKE your Force-meat, in the ſame Manner as is done with the Carps with Force-meat upon the Bone; and ſerve them up, the ſame Way, as may be ſeen in the Chapter of *Forced Carps.*

Fillets of Trouts marinated and fried.

GUT your Trouts, ſplit them in two, and cut them into Bits; put them a marinating in a Diſh, with Vinegar, Pepper, and Salt, ſome

ſome Cloves, an Onion cut into Slices, ſome Lemon-ſlices, Bay-leaves, whole green Onions, and Parſley; when they are marinated, take out your Fillets, put them upon a Cloth, wipe them dry, ſtrew ſome Flour over them, and let them be fried in Butter; when they are well coloured, take them out, and let them drain; lay a folded Napkin in the Diſh you ſerve them up in, and ſo diſh them, putting fried Parſley in the Middle, and ſerve them up hot.

Fried Trouts.

GUT your Trouts, waſh and wipe them dry, ſlice them upon the Back, ſtrew them with Flour and Salt, let them be fried in Butter, and take them out, when they are well coloured; then let them drain, diſh them up, and ſerve them up hot for a Diſh of Roaſt.

CHAP. XXXIX.

Of Barbels, Place, and Bret-fiſh.

A Barbel larded.

AFTER your Barbel is cleaned and gutted, lard it with fine Bacon; take a Stew-pan, and put two Bottles of white Wine in it, ſeaſoned with Salt, Parſley, green Onion, Lemon-ſlices, ſweet Herbs, and ſome Cloves; put your Stew-pan over the Fire, and, when your Wine begins to boil, put in your Barbel, let it be half done, take it out, and let it drain; take another Stew-pan, put a Piece of Veal in it, with ſome Slices of Ham, and an Onion cut in four; moiſten them with Broth, and put your Veal a ſtewing; put in your Barbel, for a Moment, take it out again, and let it drain; ſtrain off the Broth into your Stew-pan, which ought to be big enough to glaze your Barbels; put your Stew-pan, with the Broth, over the Fire, and let it boil ſhort, till it turns to Caramel; then put in your Barbel, and put your Pan upon hot Cinders, ſo that the Barbel may glaze as it ſhould; diſh it up afterwards with a *Spaniſh* Sauce under it, and ſerve it up hot for Entry.

A Fillet of Barbel larded.

TAKE a Barbel, clean and gut it, take off ſome Fillets, or Slices, and lard them with fine Bacon; let it grow firm in white Wine, as is directed to be done in the laſt Receipt, and ſeaſoned, the ſame Way; make a Caramel with ſome Pieces of Veal, and Slices of Ham, together with an Onion cut into four; moiſten them with good Broth, and ſet it a boiling; your Veal being done, put your Slices into the Broth, for a Moment, take them out again, and let them drain; put your Broth afterwards in a Stew-pan, and let it boil ſhort, till it turns to Caramel; then put in your Fillets, or Slices, and the Bacon in the Caramel; put it over hot Cinders, that it may glaze very gently; your Slices being glazed, as they ſhould, and ready to be ſerved up, ſerve them up hot for Entry, putting an *Italian* Sauce over them. You will find this Sauce, in the Article of the *Sauces in Ragout*.

A Bar-

A Barbel with Gravy.

TAKE a Barbel, gut, wash it well, and let it drain; put some Slices of Bacon in a Stew-pan, together with some Slices of Onions, some Basil, and Bay-leaves; put in your Barbel, and season it with Pepper, Salt, Cloves, and Slices of Lemon, and cover it with Slices of Bacon; put, moreover, to it a Bottle of white Wine and Water, and set it a stewing; then take it out, let it drain, and dish it up, putting an Essence of Ham over it, or an *Italian* Sauce, the Making of which you will find, in the Chapter of *Cullisses* and *Sauces*, and serve it up hot for Entry.

A Barbel with Craw-fish and Gravy.

TAKE a Barbel, and let it boil very gently, as directed in the last Receipt; being done, take it out, let it drain, and dish it up, putting a Cullis of Craw-fish over it, and serve it up hot for Entry.

You will find the Way of making this Cullis, in the Chapter of *Cullisses*.

A Barbel, the Italian *Way.*

TAKE a middling Barbel, gut, wash, and drain it; take a large Baking-pan, put Slices of Bacon into it, with Slices of Onions, Basil, Bay-leaves, and Lemon cut into Slices; then put in your Barbel, season it with Pepper, Salt, fine Spice, Lemon-juice, and Slices of Lemon, cover it with some Slices of Bacon, and let it be done in the Oven. Take Half a Dozen of Shalots and Mushrooms cut very small, and put them in a Stew-pan with a Glass of Champaign, some Gravy, and a little Essence; warm your Sauce, and put two Spoonfuls of good Oil in it, with the Juice of two Lemons, and a little beaten Pepper and Salt; when your Barbel is ready, take it out, let it drain, dish it up, putting your Sauce over it, and serve it up hot for Entry.

A Barbel larded.

TAKE a Barbel, according to the Bigness of the Dish you intend to make Use of, gut, wash, and cut off the Fins, and lard it with fine Bacon; when larded, put Slices of Bacon in a Silver-dish, or Baking-pan, and, for your Seasoning, put in some Slices of Onion, and Lemon, and a Branch of Basil; then put in your Barbel with fine Salt over it, lay some Slices of Bacon over it, and send it to the Oven; when baked, take it out, skim off the Fat carefully, dish it up handsomely, with an *Italian* Cullis, or a Ragout under it, and serve it up hot for Entry.

A Barbel fried, the Italian *Way, in* Lent.

TAKE a Barbel, according to the Bigness of your Dish; gut and wash it, wipe it dry, cut off the Fins, strew it with Salt and Pepper under and over; put it in a Dish with two Glasses of good Oil, the Juice of two Lemons, and some Bay-leaves; lay your Bay-leaves upon the Gridiron, and your Fish upon them; let it broil, and sprinkle it with its own Marinade; when it is done on one Side, turn it, and sprinkle it with the same Marinade; then take some Shalots, peel and cut them small, and put them in a Stew-pan, with the Juice of two or three Lemons and a little Oil, beaten Pepper and Salt; dish up your Barbel with your Sauce over it, and serve it up hot for Entry.

You

You may ſerve up a Piece of a Barbel, as well as a whole one, and uſe it in the above Manner, with Gravy, or the *Lent* Way; becauſe it is not dreſſed otherwiſe, but boiled according to the *Italian* Faſhion.

A Barbel with a Sauce, the Italian *Way.*

LET your Barbel be done in *Court-Bouillon*, take it out, let it drain, and diſh it up, putting an *Italian* Sauce over it. You will find the Way of making this Sauce, in the Article of *Sauces* or *Cullifſes*.

A Barbel, another Way.

TAKE a Barbel, according to the Bigneſs of your Diſh; gut it and waſh it, and let it boil in Water and Salt; take a Crum of Mint, and Terragon, and blanch it; put it in cold Water, and ſqueeſe it; then put it in a Stew-pan, cut very ſmall, together with three or four Yolks of Eggs, Half a Glaſs of Oil, Half a Glaſs of white Wine, the Juice of a Lemon, a little Salt, a little Butter, an Anchovy cut ſmall, and a little Nutmeg; take your Barbel out of the Water, and thicken your Sauce; your Barbel being drained, diſh it up with your Sauce over it, and ſerve it up hot for Entry.

Another Barbel with a Parſley-ſauce.

TAKE a middling Barbel, gut and waſh it, and let your Barbel boil with Water and Salt; when done, blanch Parſley, ſqueeſe it well, and cut it ſmall; then put it in a Stew-pan with an Anchovy cut ſmall, and Half a Lemon cut into ſmall ſquare Bits, and ſeaſon them with Pepper and Salt, a Bit of Butter, a Duſt of Flour, and a Drop of Water; when your Barbel is ready, take it out of the Water, drain it, thicken your Sauce, diſh up your Barbel with your Sauce over it, and ſerve it up hot for Entry.

A Barbel with ſweet Herbs.

TAKE a middling Barbel, gut and waſh it, cut off the Fins, and wipe it dry; put a few green Onions in a Stew-pan with Parſley, and ſweet Herbs cut ſmall; ſeaſon them with Pepper, Salt, and a little Butter; then put in your Barbel, and ſet it upon hot Cinders, to take a Taſte, and turn it on both Sides; take it out, ſtrew it with Crums of Bread, and put it a broiling; as your Barbel is broiled on one Side, turn it, and, being quite done, diſh it up, putting a hot Remoulade under it, or a *Robert* ſauce, or elſe Gravy with Shalots.

A Barbel in Fillets, the St. Menehoult *Way.*

TAKE a Barbel, gut it, waſh it clean, and take off the Fillets, or Slices, as handſomely as you can; take a Stew-pan, and put in it ſome Butter, together with ſome Slices of Onion, ſome Parſley, and Baſil in Branches; then place your Fillets in it, laying over them ſome Slices of Onion and Lemon, ſeaſoned with Pepper, Salt, and ſweet Herbs in Branches; put in it two Glaſſes of white Wine, and let the Whole ſtew ſoftly; when done, take them out, ſtrew them with fine Crums of Bread, put them in a Baking-pan, and let them take a Colour in the Oven; or elſe you may broil them, and, being broiled, diſh them up with a ſmall Remoulade, a Butter-ſauce, or a Ragout, and ſerve them up hot for a ſmall Entry.

Barbels marinated and fried.

TAKE ſmall Barbels, and, after you have gutted and waſhed them, cut off their Heads and Fins, cut them out into Slices, and put them

them a marinating in Vinegar, Pepper, and Salt, ſome green Onions, Parſley, Baſil, Thyme, Bay-leaves, and ſome Lemon-ſlices; let them marinate, an Hour; take them out, drain them, roll them in Flour, fry them, diſh them up, garniſhed with fried Parſley, and ſerve them up hot for a ſmall Entry.

You may likewiſe ſerve up fried Barbels for roaſted ones, by frying them whole.

A Barbel in Court-Bouillon.

GUT your Barbel, waſh it, wipe it dry, and put it in a Fiſh kettle, or a round Stew-pan; wrap up your Barbel in a Napkin, put as much Salt and Water, as you think fit, in a Stew-pan, ſtirring it now and then, till the Salt is diſſolved, let it ſtand a little, ſqueeſe the Water through a Linnen-cloth, and put it to your Barbel; let there be Liquor enough for boiling it, and let it be high reliſhed; when done, take your Barbel out of the Kettle, and put it upon hot Cinders with two Quarts of Milk; when you are ready to ſerve up, take it out, lay a folded Napkin in the Diſh, put your Barbel upon it, garniſh it with green Parſley, and ſerve it up hot for a Diſh of Roaſt, or a Remove.

A Barbel with an Anchovy-ſauce.

TAKE a Barbel, and, after it is ſcaled, gutted, and waſhed, boil it, as before directed; diſh it up either whole, or in Slices, and put over it an Anchovy-ſauce thickened, or a white ſharp Sauce; which may likewiſe be ſerved with a roaſted Barbel, placing it upon a Napkin folded up and laid in the Diſh.

Plaices, Flounders, and Bret-fiſh.

AFTER they are gutted, ſcaled, and waſhed, boil them in Salt and Water; diſh them up, and ſerve them with what Sauce you think fit.

N. B. When you intend to broil them, firſt ſplit them, and put ſome Parſley and green Onions, cut ſmall, in a Stew-pan, with Pepper, Salt, and a Lump of Butter; put in your Plaice, Flounders, or Bret-fiſh, and turn them two or three Times, to make them get a Taſte, without putting them over the Fire; then ſtrew them with very fine Crums of Bread, and put them a broiling; when done, you may ſerve them up with a Remoulade under them, or any other Sauce you think fit. You will find the Way of making ſuch Sauces, in the Article of *Sauces*.

A Sea-diſh of Plaice, Flounders, or Bret-fiſh.

TAKE ſome Flounders, *&c.* gut and waſh them, cut off their Heads, and the Ends of their Fins, and ſplit them in Halves, if they be large; take a Stew-pan, put in ſome freſh Butter (according to the Quantity of Fiſh you have) with ſome green Onions, and Parſley, cut ſmall, ſome Muſhrooms, if you have any, and a Duſt of Flour; then put in your Plaice, and ſeaſon them with Pepper, Salt, and Nutmeg, with white Wine, and two Glaſſes of Water; put your Pan over the Fire, and let it ſtew ſoftly; when your Plaice are enough and well taſted, diſh them up with the Sauce over them, and ſerve them up hot for a ſmall Entry.

Plaice, another Way.

TAKE ſome Plaice, and, after gutting and waſhing them, cut off the Heads and Tails, and put them in a Stew-pan with white Wine, Muſhrooms, Melts, Truffles, Parſley, green Onions, Thyme, and a Lump of good Butter rolled in Flour; ſtir them ſoftly, leſt you ſhould break them; when they are done, and well taſted, diſh them up handſomely; let them look white, with their Sauce over them. As to thoſe that are fried, they are ſtrewed with Flour; when enough, and well coloured, they are ſerved up with fried Parſley for Roaſt.

THEY are likewiſe ſerved up broiled, with a white Sauce over them.

Plaice with Craw-fiſh Cullis.

YOUR Plaice being gutted, waſhed, and wiped dry, place them in a Stew-pan, and ſeaſon them with Pepper and Salt, ſome Onions, green Lemon-ſlices, green Bay-leaves, Baſil, green Onions, and ſome Parſley, and Vinegar; then ſet them a ſtewing, and, when they are done, take them out, and leave them in their Liquor, to get a Taſte; make a Sauce with good freſh Butter, which put in a Stew-pan, with a Couple of Anchovies, and two whole Onions, ſeaſoned with Pepper, Salt, Nutmeg, a Duſt of Flour, with a little Vinegar and Water; ſhake your Stew-pan, and, when your Sauce is grown thick, put Craw-fiſh Cullis to it, till it be of the ſame Colour; then take your Plaice out of their Liquor, diſh them up, let your Sauce be reliſhing, put it over them, and ſerve them up hot for Entry.

Plaice with Anchovy and Caper-ſauce.

YOUR Plaice being boiled, as before directed, make a white Sauce: Take a Stew-pan, put good freſh Butter into it, with a Couple of Anchovies, Capers, two green Onions whole, ſeaſoned with Pepper, Salt, and Nutmeg, a Duſt of Flour to it, a Daſh of Vinegar and Water, and make your Sauce upon the Stove; take your Plaice out of their Liquor, let them drain, and diſh them up; let the Sauce be reliſhing, put it over your Plaice, and ſerve them up hot.

THEY may be ſerved up with the ſame Sauce, when broiled, and ſtrewed with Crums of Bread.

Sallet made with Barbel.

BOIL your Barbel in *Court-Bouillon*, and let it grow cold; being cold, cut it into Slices, which lay upon a Plate, together with ſome ſmall Sallet; ſeaſon it with Pepper, Salt, Vinegar and Oil, or put a Remoulade to it, which you will find, in the Chapter of *Sauces*.

Sallet with Quavivers.

TAKE ſome Quavivers, and, after you have gutted and waſhed them careſully, let them be either fried, or broiled; after they are cold, cut off the Heads and Tails, cut your Quavivers into Slices, place them in a Diſh, and garniſh them with Chervil cut ſmall, and ſmall Capers; then ſeaſon them with Pepper and Salt, Oil and Vinegar, and ſerve them up.

N. B. You

N. B. YOU may, in the ſame Manner, make Sallets with all Sorts of Fiſh, by putting Anchovies, Capers, and ſmall Onions boiled to them.

CHAP. XL.

Of Sea-ducks.

THIS is a Sea-fowl, much like a Duck; yet we put it among the Fiſh, and make Uſe of it on a Fiſh-day, becauſe it has cold Blood; you may put it *a la Daube*, as you do a green Gooſe, or a Duck; when it is dreſſed, ſerve it up upon a white Napkin, garniſhed with Parſley.

THEY uſe it alſo for an Entry, with a Cucumber, or any other Sauce, or elſe it is dreſſed, one of the following Ways.——After your Sea-duck is roaſted, or done after any other Manner, put a Walnut in its Belly, to make it tender.

A Sea-duck ſtewed upon a ſlow Fire.

AFTER it has been plucked and drawn, lard it with large Slices of Eel; put it a ſtewing in a Kettle upon a ſlow Fire, ſeaſoned with Pepper and Salt, ſome Onions, Cloves, a Bunch of ſweet Herbs, Bay-leaves, Half a Bottle of white Wine, and a little Butter; when done, take it out, pour a Sauce, with Anchovies and Capers over it, or a Sauce of Pepper and Vinegar thickened.

A Sea-duck in Ragout with Cheſnuts.

YOUR Sea-duck being well picked and cleaned, draw and waſh it; blanch it over a Charcoal Fire, lard it with Eels, and dreſs it, as in the laſt Article.

MAKE a Ragout with Cheſnut or with Liver, Morilles, Muſhrooms, or Truffles; your Sea-duck being ſtewed, diſh it up, pour your Ragout over it, and ſerve it up hot.——At another Time, you may make a Ragout with Oyſters, or a minced Sauce to it.

A Sea-duck in Arricot.

STEW it, as that before, and make a Ragout with Turneps, to which give what Shape you pleaſe; blanch them, moiſten them with the Sauce of your Sea-duck, and thicken the ſame with Butter rolled in Flour; when ſtewed, cut it into Bits, put it into your Turneps, diſh it, and ſerve it up hot.

A forced Sea-duck.

AFTER your Sea-duck is picked and drawn, truſs it clean; ſtuff it with its Liver, which mince very ſmall, with ſome Truffles, Muſhrooms, and a little freſh Butter, ſeaſoned with Pepper, Salt, Parſley, green Onions, and Anchovies; then put it in a Stew-pan, to take a Colour; ſtrew it with a Duſt of Flour, moiſten it with Feaſe-ſoup, Fiſh-gravy, and a Glaſs of white Wine, and add Muſhrooms and Truffles to it; ſeaſon the Whole with Pepper, Salt, and a Bunch of

ſweet Herbs; give it a proper Time to ſtew, and ſerve it up hot for Entry.

A Sea-duck ſtewed on a ſlow Fire.

YOUR Sea duck being picked and drawn, take its Liver, with a few Muſhrooms, a little Parſley, and green Onions cut ſmall, ſeaſoned with Salt, Pepper, and Nutmeg, with a Lump of Butter, the Bigneſs of two Eggs, all minced together very ſmall, and ſtuff the Belly of your Sea-ducks with them; then tie it up, at both Ends, and brown it in a Stew-pan with Butter; put it in a Pot, moiſten it with Broth, or Onion-juice, and pour it into your Pot, where the Sea-duck is, adding a Pint of white Wine to it; ſeaſon it with Pepper and Salt, ſweet Herbs, fine Spice, Onions, Carrots, Parſnips, and green Lemon; put it a ſtewing, and make a Ragout with Melts, in the following Manner: Take ſmall Muſhrooms picked, put a Bit of Butter, the bigneſs of two Walnuts, in a Stew-pan over a Stove, brown it with a Duſt of Flour, and put your Muſhrooms into it; moiſten it with a little Fiſh-broth, and let it boil with a ſlow Fire; when it is boiled, ſkim it, and put in your Carps Melts, which muſt be firſt blanched in hot Water; when it has had two or three Boils in your Ragout, proceed in thickening it with Cullis. When your Sea-duck is ſtewed, take it out of the Pot, and diſh it up; let your Ragout be reliſhing, pour it over it, and ſerve it up hot for Entry.

THE Sea-duck, ſtewed on a ſlow Fire, may alſo be ſerved up with a Ragout of Oyſters, or Craw-fiſh, Endives, or Celery. The Way of making theſe Ragouts may be ſeen, in the Chapter of *Ragouts*.

A roaſted Sea-duck.

AFTER your Sea-duck is picked and drawn, roaſt it, baſting it on the Spit, with Salt, Pepper, Butter, and white Wine mixt together; when enough, make a Sauce with the Liver, which cut very ſmall, and put it into the Dripping-pan, with Pepper, Salt, Nutmeg, Rocamboles, Shalots cut ſmall, the Juice of an Orange, and a Glaſs of white Wine; when done, ſlice it upon the Breaſt, cruſh it, put your Sauce over it, and ſerve it up.

CHAP. XLI.

Of Turbots and Stuffings.

A COURSE OF TURBOTS.

Turbots with Meat.

TAKE a middle-ſized Turbot, gut it, waſh and drain it, and put in a Stew-pan ſome Slices of Bacon and Onions, ſweet Baſil, Fennel, and Bay-leaves; put in your Turbot, ſeaſon it with Salt, Pepper, Cloves, and Lemon; cover it with Slices of Bacon, put in it a Bottle of white Wine, and ſome Water, and put it to boil; when done,

done, drain it, and, dish it up with Gravy of Ham over it, or an *Italian* Sauce. (See the Chapter of *Cullisses* and *Sauces*; serve it up hot for a first Course.

Turbots with Craw-fish with Gravy.

TAKE a middle-sized Turbot, and put it to boil gently, as that above; being done, take it out, to drain; dish it up, put a Cullis of Craw-fish over it, and serve it up hot for a first Course, or Remove.

SEE the Craw-fish Cullis, in the Chapter of *Cullisses*.

Turbots, the Italian *Way.*

TAKE a middling Turbot, gut, wash, and drain it; take a Baking-pan, and put in it some Slices of Bacon, Onions, sweet Basil, and Lemon cut in Slices; now put in your Turbot, season it with Salt, Pepper, fine Spice, Cloves, Lemon-juice, and Lemons cut in Slices; cover it with some Slices of Bacon, and put it to bake in the Oven; mince a Dozen of Shalots, put them in a Stew-pan with a Glass of Champaign, and put in some Beef gravy, with a little Gravy of Ham; put it over the Fire, and put in it two Spoonfuls of good Oil, the Juice of two Lemons, some Salt, and pounded Pepper; your Turbot being done, dish it up, put your Sauce over it, and serve it up hot for a first Course, or Remove.

Turbots in Court-Bouillon.

GUT your Turbot, wash it, wrap it up in a Napkin, put the Quantity of Salt required in a Kettle with Water, and stir it now and then, till melted; let it stand to settle, after which, strain the Water through a Cloth, and put it to your Turbot; let there be two Quarts of Milk with Water, to boil it; let it be high relished, and let your Kettle be kept very hot, but not boil; when you are ready to serve up, take out your Fish, fold a Napkin upon your Dish, with your Fish over it, garnish with green Parsley, and serve it up hot.

Glazed Turbots.

TAKE a small Turbot, the Bigness of your Dish, gut and wash it, cut off the Fins, and lard it with fine Bacon; take a Stew-pan, put in a Bottle of white Wine, with an Onion sliced, Salt, and sweet Basil, and put your Stew-pan over a Stove; when your Wine begins to boil, put in your Turbot, and, when it has boiled some Time, take it out, and get a Jelly in Readiness made, thus: Take some Slices of Veal and Ham, cut in small Pieces, and put them in a Stew-pan, with an Onion cut in Pieces; moisten it with Broth, and put it to boil; being done, strain off your Jelly, put it in a clean Stew-pan over the Fire, and let it boil, till it is turned to Caramel, *viz.* glazed; then put in your Turbot, and put your Pan over Hot Cinders, that it may glaze well; being glazed and ready to serve up, put an *Italian* Sauce in your Dish, with your Turbot over it, and serve it hot for a first Course.

Larded Turbots.

TAKE a Turbot, the Bigness of your Dish, gut and wash it, cut off the Fins, and lard it with fine Bacon; lay in the Bottom of a silver Dish, or a Baking-pan, Slices of Bacon, and put in your Turbot; sea-

ſon it with fine Salt and a Glaſs of Wine, ſome Slices of Onion, and of Lemon, and a Bunch of ſweet Baſil; then cover it with Slices of Bacon, and put it to bake; being done, take it out, take off the Fat, diſh it up with an *Italian* Cullis, or any other, and ſerve it up hot for a firſt Courſe, or Remove.

Broiled Turbots in Lent, *the* Italian *Way.*

TAKE a Turbot, according to the Bigneſs of your Diſh, gut and waſh it, cut off the Fins, and drain it; ſtrew it with Salt and Pepper, Top and Bottom, and put it in a Diſh with two Glaſſes of good Oil, and the Juice of two Lemons, with Bay-leaves; place your Bay-leaves upon the Gridiron, and put your Turbot over it, to broil; being done on one Side, turn it, and baſte it with the ſame Oil it was marinated in before; being done, take ſome Shalots, pick and mince them, put them in a Stew-pan with the Juice of two or three Lemons, a little Oil, a Glaſs of white Wine, Salt, and Pepper; diſh up your Turbot, put your Sauce over it, and ſerve it up for a firſt Courſe, or Remove.

You may ſerve up a Piece of Turbot, as a whole one.

Another Way of dreſſing Turbots with an Italian *Sauce.*

DRESS your Turbot, as the above-mentioned, in *Court-Bouillon*; being done, take it out, and put an *Italian* Sauce over it; you will find this Sauce, in the Chapter of *Sauces* and *Culliſſes*.

Another Way of dreſſing Turbots.

TAKE a Turbot, according to the Bigneſs of your Diſh, gut and waſh it, boil it in Salt and Water, and blanch a little Parſley, a little Mint, and a little Terragon; put them into cold Water, ſqueeſe them, mince them very ſmall, and put them in a Stew-pan with three or four Yolks of Eggs, Half a Glaſs of Oil, Half a Glaſs of white Wine, the Juice of a Lemon, ſome Salt, a Piece of Butter, a minced Anchovy, and a little Nutmeg; take out your Turbot, and thicken your Sauce; your Turbot being drained, diſh it up with your Sauce over it, and ſerve it up hot for a firſt Courſe, or Remove.

Another Way of dreſſing Turbots with a Parſley-ſauce.

TAKE a middle-ſized Turbot, gut and waſh it, and put it to boil in Salt and Water; being done, blanch ſome Parſley, ſqueeſe it well, and mince it; then put it in a Stew-pan with a minced Anchovy, and Half a Lemon cut in Dice; ſeaſon it with Salt, Pepper, a Piece of Butter, a Duſt of Flour, and a Drop of Water; being ready to ſerve up, take out your Turbot, drain it, thicken your Sauce, diſh it up with your Sauce over it, and ſerve it up hot for a firſt Courſe, or Remove.

How to dreſs Turbots with ſweet Herbs.

TAKE a middling Turbot, gut and waſh it, cut off the Fins, and wipe it; put in a Stew-pan a few green Onions and Parſley, with ſome ſweet Herbs minced, and a Piece of Butter; put in your Turbot, and do it with a ſlow Fire, to get a Taſte; turn it, take it out, ſtrew it with fine Crums of Bread, ſeaſoned with Salt and Pepper, and put it to broil; when broiled on one Side, turn it; being done, diſh it up, with a Remoulade under it, a *Robert*-ſauce, or Shalot-ſauce.

How

How to dreſs Turbots in Slices, the St. Menehoult *Way.*

TAKE a Turbot, gut and waſh it very clean, and take off the Slices, the beſt you can; put in a Stew-pan a Lump of Butter, ſome Slices of Onions, Parſley, and ſome Sprigs of Baſil; then put in your Slices of Turbot, cover them with Slices of Onions and Lemons, ſeaſoned with Salt, Pepper, ſweet Herbs, and two Glaſſes of white Wine, and let it do gently; being done, take out your Slices, ſtrew them with fine Crums of Bread, place them in a Baking-pan, and make them take a Colour in the Oven, or broil them; diſh it up with a Remoulade over them, a Sauce with Butter, or a Ragout. See the Chapter of *Sauces*.

Turbots marinated and fried.

TAKE ſome ſmall Turbots, gut and waſh them, and take off the Heads and Fins; cut them in Pieces, put them to marinate in Vinegar, ſeaſoned with Salt, Pepper, green Onions, Parſley, ſweet Baſil, Thyme, and Bay-leaves, and let them be in the Pickle, an Hour; then put them to drain, roll them in Flour, and fry them; being fried, diſh them up, garniſhed with fried Parſley, and ſerve them up for a firſt Courſe. Whole Turbots are done, the ſame Way.

Turbots for Diſhes in Lent.

TAKE a Turbot, gut, waſh, and drain it, put it in a Baking-pan, or Stew-pan, and ſeaſon it with Salt, Pepper, Fennel, Bay-leaves, and Parſley; put a Lump of Butter into a Stew-pan over the Fire; when melted, put in a Duſt of Flour, and keep it ſtirring; being half brown, moiſten it with Fiſh-broth, and empty it into your Baking-pan; boil a Bottle of white Wine, and put it alſo in the ſaid Baking-pan; let your Turbot moiſten enough, and put it to boil; being done, let it be of a good Taſte, and leave it in its Gravy, a Couple of Hours, to take ſome Reliſh; then take it out, let it drain, diſh it up with a Ragout of ſoft Roes, with Muſhrooms and Truffles, and ſerve it up hot. You will find this Ragout, in the Chapter of *Ragouts*.

Turbots with Craw-fiſhes, the Lent *Way.*

BOIL your Turbot, as thoſe before; being done, take it out of the Baking-pan; let it drain, diſh it up with a Ragout of Craw-fiſh Tails, Muſhrooms, Truffles, Bottoms of Articholkes, and Tops of Aſparagus in the Seaſon; let the Cullis of your Ragout be of a good Taſte, and ſerve it hot.

You ſerve Turbots, in *Lent*, with all Sorts of Ragouts of Fiſh; as with Ragouts of Oyſters, Muſcles, Truffles, Muſhrooms, and Morilles. See the Chapter of *Ragouts*.

Turbots baked.

GUT your Turbot, waſh and drain it; put ſome Butter in a ſilver Diſh, the Bigneſs of your Turbot, and ſpread it all over, ſeaſoned with Salt, Pepper, and a little Nutmeg, ſome minced Parſley, green Chibbol, and Half a Pint of Champaign or white Wine; cut off the Head and Tail of your Turbot, and put it in your Diſh; ſeaſon it equally, both Top and Bottom; beſprinkle it with melted Butter, ſtrew it with fine Crums of Bread, and put it in the Oven; being done,

done, and of a fine Colour, take it out, take off the Fat, clean the Border of the Diſh, and put an Anchovy-ſauce round it, or a Cullis of Craw-fiſhes; let it be of a good Taſte, and ſerve it up hot.

You may alſo ſerve it up without Sauce.

Turbots with an Anchovy-ſauce.

GUT a Turbot, waſh, drain, and wipe it, and put it in a Kettle, or Stew-pan; melt the Quantity of Salt you want in Water; being melted, ſtrain your Brine through a Cloth, put it in your Kettle, and put it over the Fire; when done, take it off, and let it ſtand a little in its own Liquor, to take a Reliſh; then take it out, let it drain, and diſh it up; make a white Sauce, thus: Put in a Stew-pan ſome freſh Butter, with a Duſt of Flour, a Couple of minced Anchovies, a Couple of whole Chibbols, and one or two Slices of Lemon, ſeaſoned with Salt, Pepper, and a little Nutmeg; moiſten it with a little Water, and a Daſh of Vinegar; you may put in ſome Capers, if you think fit; toſs it up, being thick enough, and let it be of a good Taſte; take the Chibbols and the Lemon-ſlices out, put the Sauce over your Turbot, and ſerve it up hot.

You may add alſo Cullis of Craw-fiſh.

Turbots, a la Bechameille.

TAKE ſome Parſley and Chibbol, and mince them very ſmall; put in a Sauce-pan a good Lump of Butter, with your Parſley and Chibbol, and ſome minced Shalots, ſeaſoned with Salt and Pepper, ſome Nutmeg, and a Duſt of Flour: Take a Turbot boiled in *Court-Bouillon*, take it off by Pieces, and put it in your Stew-pan; put in a little Cream, Milk, or a little Water, put it over the Fire, and ſtir it now then, that your Sauce may thicken; then let it be of a good Taſte, diſh it up, and ſerve it up hot for a firſt Courſe.

You may dreſs Dabs, or Salmons, the ſame Way; they may alſo be put in the Oven, ſtrewing them with Crums of Bread, and ſerving them up with Lemon-juice.

CHAP. XLII.

Of Salt-fiſh.

SALT-FISH is known by every body to be a Sea-fiſh, which comes ſalted from *Newfoundland*; and makes a good ſubſtantial Diſh. It is alſo uſed freſh, under the Name of *freſh Cod*, and is much better, and more valued, than the other. We ſhall not ſpeak, here, of the common Way of Dreſſing it, known by every body; but, how it may be dreſſed ſeveral Ways, and made rich and reliſhing, as will be ſeen hereafter.

Freſh Cod in Ragout.

SCALE your Fiſh, and boil it in Water and Vinegar, bitter Lemon, Bay-leaves, Pepper, and Salt; make your Sauce with Butter, fried Flour, Oyſters, Capers, and Pepper; let it be white, when it is ſerved up.

A ſalt

A ſalt Tail done in a Stew-pan, or otherwiſe.

TAKE a fine ſalt Cod's Tail, and, after you have ſcaled it, take off the Skin downwards; take off ſome Slices of the Fleſh, and fill up the hollow Places with good Force-meat made with the Fleſh of Carps and Eels, ſeaſoned with Pepper, Salt, Muſhrooms, and ſweet Herbs, all well minced together, with Butter and Crums of Bread boiled in Cream; then put the Skin over it again, to have the Shape of a Cod's Tail; after you have ſtrewed it well with Crums of Bread, ſend it to the Oven in a Baking-pan, or a ſilver Diſh; let it have a good Colour, and ſerve it up hot for Entry.

OR elſe you may ſerve it up with a Ragout of Muſhrooms, Morilles, and Truffles, blanched in a Stew-pan, with good Butter and a good Seaſoning; put your Ragout in the Bottom of your Diſh, and the Cod's Tail over it, and ſerve it up hot for Entry.

IF you have a Mind to fry it, you muſt put it in hot Water, without letting it boil, to keep it whole; after it has been drained, ſtrew it with Flour, fry it in drawn Butter, and ſerve it up with Lemon-juice and Pepper; you may alſo ſerve it up with a minced Sauce, or an Anchovy and Caper-ſauce.

A Cod fried, another Way.

TAKE a Cod's Tail, the Salt being well taken off; let it be whole, or cut into Slices; wipe it well off, and ſtrew it with Flour; fry it in drawn Butter, let it have a good Colour, and ſerve it up dry, garniſhed with fried Parſley. Freſh Cod is dreſſed, in the ſame Manner, by marinating it.

Salt Cod with a Robert-*ſauce.*

YOUR Cod being fried, as before, make a *Robert*-ſauce, thus: Take Onions cut into Dice, or Slices, and put them in a Stew-pan with Butter; being coloured, ſtrew a Duſt of Flour over them, moiſten them with Fiſh-broth, or *Lent* Gravy, and let them ſtew ſoftly over a ſlow Fire; when done, put your Cod's Tail, or your Slices, to ſtew gently in the *Robert*-ſauce; when you are ready to ſerve up, let your Ragout be reliſhing. If you think your Sauce not thick enough, put a little Cullis to it, and a little Muſtard with a Daſh of Vinegar; diſh up your Cod's Tail, or Slices, pour your *Robert*-ſauce over them, and ſerve them up hot for Entry.

THEY may be ſerved up, without being ſtewed in the Sauce; to this Purpoſe, your Sauce being ready done, put them into a Diſh, put your Slices over them, and ſerve them up hot for a ſmall Entry.

THEY ſerve up theſe Cods Tails, and theſe fried Slices likewiſe, with a Ragout of Cucumbers, as that made with Gravy; but, inſtead of moiſtening them with Gravy, moiſten them with Fiſh-broth, or Broth made of Endive.

A ſalt Cod's Tail in Surprize.

TAKE the Fleſh of a Carp, and the Half of that of an Eel, with a little Parſley, a few green Onions, and ſome Muſhrooms ſeaſoned with Pepper, Salt, ſweet Herbs, fine Spice, a little Bread boiled in Milk, or Cream, and ſome Yolks of Eggs, all well minced together, with ſome freſh Butter, according to the Quantity of the Fleſh you have; then boil a Cod's Tail, and take it off in Slices; but keep the

Bone

Bone and the End of the Tail, that holds to it. Make a Ragout with Muſhrooms and Truffles, which fry a little in a Stew-pan in a little brown Butter and Flour, and moiſten it with Broth; let it boil ſoftly, and ſkim it well; put in ſome Carps Melts, and your Slices of Cod, and thicken it more with Craw-fiſh Cullis, or ſome other; let your Ragout be reliſhing, and put it in a Place to cool; put your Fiſh-bone, with the End of the Tail hanging to it, in a ſilver Diſh, or Baking-pan, and make it into the Shape of Cod's Tail with your Force-meat; make a Border round it, the Height of three Fingers, and put in it your Ragout, and cover it with the ſame Force-meat, and with beaten Eggs; dip in it a Knife, to make thereby your Cod very ſmooth; then melt ſome freſh Butter, put the ſame over it, and ſtrew it with fine Crums of Bread; ſet it a ſtewing, let it be baked, or under the Cover of a Baking-pan, let it have a good Colour, and ſerve it up hot for Entry.

OBSERVE, that, when you put it in a Baking-pan, you muſt put, in the Bottom of it, ſome very thin and ſmall Slices of Bread, or a ſmall Abbeſs made of Paſte, to hinder it from ſticking, and that it may the eaſier ſlide into the Diſh you ſerve it up in.

Salt Cod, the St. Menehoult *Way.*

BOIL a Couple of Cods Tails in Water, take them off in Slices as large as you can, and make a Sauce with freſh Butter, a Duſt of Flour, ſome Parſley, cut ſmall, ſome Truffles and Muſhrooms, cut the ſame Way; ſome Capers, Pepper, Nutmeg, and Cream; put your Cod's Slices into it, and let them ſtew upon a Stove with a ſlow Fire; let them be reliſhing, and not too ſalt, and let them grow cold; put a Haſh of Carps in the Bottom of your Diſh (the Way of making the ſame is ſeen, in the Chapter of *Ragouts*) garniſh the Brim of your Diſh round with your Slices of Cod, but let them not cover your Haſh in the Middle, and ſtrew fine Crums of Bread all over it; ſend it to be baked, to get a good Colour, and ſerve it up hot for a ſmall Entry.

Salt Cod, the Italian *Way.*

TAKE white Cod, that is well ſcaled and ſoaked, and take off the Salt carefully; let it be in full Water, and one Boil will be enough: Take a Stew-pan, and put in it a Lump of Butter, ſome green Onions cut ſmall, Parſley, ſome Garlic, and ſweet Herbs; take your Cod out of the Water, put it into the Stew-pan over the Butter, and put in it a Glaſs of good Oil, a little beaten Pepper, and an Orange juice; ſet your Fiſh over the Fire, keeping it continually ſtirring, that it may grow thick; this done, and it being well taſted, diſh it up, and ſerve it up hot for Entry.

Dry Cod.

TAKE dry Cod, cut it in Pieces, let it ſoak from Night till Morning, and boil it with a great Boil and a quick Fire: Take a Stew-pan, put in it a good Lump of Butter, ſome green Onions, Parſley cut ſmall, and beaten Pepper; take your Cod out of the Water, put it over your Parſley, and put in it Onions done with a ſlow Fire; then put your Cod over the Fire, and ſtir it, till it be pretty thick; this done, let it be reliſhing, diſh it up, and ſerve it up hot for Entry.

Salt

Salt Cod, the Provenſal *Way.*

BOIL your Cod, as that before; put in a Stew-pan a Glaſs of good Oil, ſome Parſley and green Onions cut ſmall, Half a Glaſs of white Wine, two Cloves of Garlic, the Juice of a Couple of Lemons, and a few Crums of Bread; put your Cod, by ſmall Bits, in your Compoſition; put it over the Fire, taſte your Fiſh, and make it reliſhing; then diſh it up, and ſerve it up hot for Entry.

Salt Cod, the Dutch *Way.*

TAKE ſome Cod well ſcaled, and the whiteſt you can get; the Salt being well taken off, boil ſome ſmall Carrots in Water, and throw your Cod, cut into Slices, into it; your Cod being done, diſh it up, and, with each Slice of Cod, two or three ſmall Carrots: Take ſome Parſley waſhed and cut ſmall, which put in a Sauce-boat, and melted Butter in another, and ſerve up your Cod hot for Entry; Muſtard might be put into the Butter, but every body does not like it ſo; it ſhould, however, be upon the Table.

CHAP. XLIII.

Of Tunny and Tenches.

Tunny.

IS a large Sea-fiſh, which they marinate, in *Provence* in *France*, and eat like Sallet; it may be eaten in a Paper, or ſilver Caſe: Rub the ſame with Butter, put in it your Tunny cut into Slices; and ſeaſon it with Parſley, green Onions, Pepper, and ſweet Herbs; continue this, till your Caſes are filled up; put ſome Butter over it, with Crums of Bread; let it be done in the Oven, or under a Cover; give it a Colour, and ſerve it up hot.

WHEN Tunnies can be got freſh, you may make Pyes with them either hot, or cold, as they make Salmon-pyes; and you may make other Entries, as you do with Salmon.

Roaſted Tunny.

CUT your Tunny into large Pieces, each weighing about two Pounds, and lard them with Slices of Eel and Anchovies; put them on the Spit, and make a Marinade, in this Manner: Take Half a Pint of Vinegar with an Onion cut into Slices, ſome Slices of Lemon, whole green Onions, Pepper, Salt, a Bay-leaf, and ſome Butter; put Pepper and Vinegar Sauce under your Tunny, and beſprinkle them always, whilſt a doing; being done, take them off; take what is in the Dripping-pan, take the Fat off, and thicken it with Cullis; put to it ſome Capers, make it not too ſalt, diſh your Tunny up, putting the Marinade under it, and ſerve it up hot.

Fried Tenches.

BOIL ſome Water, take it off, and put in it your Tenches, ſtirring them about; take them out again, ſcrape them very white and clean, and wipe them well; gut and ſplit them in the Back, ſtrew a little Salt and Flour over them, and fry them; being fried and of a good

good Colour, take them out, put them a draining, diſh them up, and ſerve them up hot.

A Fricaſſee of Tenches with a white Sauce.

THE Tenches being ſcraped very white, gut them, and cut off their Heads; ſplit them in the Middle, cut them into ſix Pieces, and waſh and wipe them well; put Butter in a Stew-pan ſet over a Stove; the Butter being melted, put in the Tenches, thus cut with Muſhrooms; ſeaſon them with Salt, Pepper, and a Bunch of ſweet Herbs; toſs up the Pan, put a little Flour over it, and moiſten it with a little hot Water: Boil a Pint of white Wine, and put the ſame in the Fricaſſee; being boiled pretty ſhort, make a Thickening with three or four Yolks of Eggs, which ſtir up with a little Verjuice, or elſe a little white Wine boiled; thicken your Fricaſſee therewith, as you do a Fricaſſee of Pullets; put in it a little Parſley cut ſmall with a little Nutmeg, ſee your Fricaſſee be of a good Taſte, diſh it up handſomely, and ſerve it up hot.

A Fricaſſee of Tenches, with a brown Sauce.

THE Tenches being ſcraped very white, gut them and cut off their Heads; ſplit them in two, cut them into four or ſix Pieces, and waſh and wipe them well; put ſome Butter in a Stew-pan over the Fire, put a Duſt of Flour in it, and make it brown; being brown, put your Tenches into the Stew-pan with Muſhrooms, and ſeaſon them with Salt, Pepper, and a Bunch of ſweet Herbs; having given it a Toſs, moiſten it with Fiſh-broth, or Onion-gravy: Boil a Pint of white Wine, and pour it into it; being done, thicken it with ſome Cullis, let it be reliſhing, diſh it up handſomely, and ſerve it up hot.

WHEN Aſparagus and Artichokes are in Seaſon, you may put ſome into it, after they have been blanched.

Forced Tenches.

YOUR Tenches being ſcraped very white, ſplit them a little in the Back, take off the Skin with the Point of a Knife, cut the Bone through, at the End of the Tail and Head, and draw it out; then take the Bones out of a Tench, or a Carp; put the Fleſh upon a Dreſſer with Muſhrooms, a little Parſley, and green Onions cut ſmall; ſeaſon it with Salt, Pepper, fine Spices, and a few ſweet Herbs, and mince all well together; put in it ſome freſh Butter, with the Yolks of three or four Eggs, and Crums of Bread boiled in Cream, or Milk; all being well minced together, force therewith your Tenches; this done, ſew them up, and put drawn Butter in a Stew-pan over the Stove; being hot, flour your Tenches a little, and let them fry one by one; being well coloured, take them out: Put Butter, the Bigneſs of two Eggs in a Stew pan over a Stove; the Butter being melted, put in a little Flour, keeping it ſtirring; being brown, moiſten it with Fiſh broth or Onion-gravy, with a little white Wine; place your Tenches in this Sauce; ſeaſon them with Salt, Pepper, and a Bunch of ſweet Herbs, and let them be doing over a ſlow Fire; being done, take them out, diſh them up, pour over it your Ragout, and ſerve them up hot.

AT

AT another Time, inſtead of frying them, do them in a ſmall Seaſoning, putting a Ragout of ſoft Roes over them.

ANOTHER Time, you may put in a Ragout made with Craw-fiſh Tails, or Oyſters.——— For the Way of making Ragouts, ſee the Chapter of *Cullifſes* and *Ragouts*.

Tenches dreſſed in a Stew-pan.

YOUR Tenches being forced, in the Manner aforeſaid, rub a ſilver Diſh, or Baking-pan, with Butter, and ſeaſon your Fiſh with Salt, Pepper, ſweet Herbs, fine Spice, an Onion cut in Slices, and ſome whole green Onions; place your Tenches over it, ſeaſon them all over, moiſten them with melted Butter, ſtrew them with fine Crums of Bread, and ſend them to be baked; being well coloured, diſh them up, and ſerve them up dry.——— They ſerve them up with all Sorts of Roots, or Herbs, put under them, or elſe with ſome Cullis of Craw-fiſh, or Anchovy-ſauce. It is only the Ragout that makes the Difference: The Way of making Ragouts is ſeen, in the Chapter of *Ragouts*.

Tenches forced and fried.

BEING ſcraped very white, ſplit them in the Back: gut and force them with the ſame Force-meat, as thoſe before; being forced, ſew them up; melt Butter, put Salt in it, dip them in it, ſtrew them with Bread, and put them a broiling; being well coloured and done, diſh them up, put under them a ſlight Ragout made with Muſhrooms or Truffles, and ſerve them up hot.

Tenches with Fillets marinated.

YOUR Tenches being ſcraped very white, gut them, cut off the Heads, and ſplit them in two, which cut in Slices, and place them in a Diſh; ſeaſon them with Salt, Pepper, whole green Onions, Parſley, an Onion cut into Slices, a Bay-leaf, a little ſweet Baſil, ſome Cloves, and a little Vinegar; ſtir all well together, and let them marinate, about two Hours; this done, take out the Fillets, wipe them between two Towels, flour them, and fry them in drawn Butter; being well coloured, take them out, diſh them up handſomely, with fried Parſley, and ſerve them up hot.

The Mullet

IS a Sea, as well as a River-fiſh; the one is as good as the other: Scale and gut it, ſlice it in the Back, and, having rubbed it with melted Butter, put it a frying; make your Sauce with Butter, Capers, Slices of Lemons, Salt, Pepper, Nutmeg, and Verjuice, or Lemon-juice. It may be alſo fried with drawn Butter; then diſh it with the ſame Sauce and Capers, and Anchovies, or with a minced Sauce, or Parſley-ſauce; at another Time, boil it, and ſerve it up with the ſame. Pyes alſo may be made with Mullet.

An Entry of Cod in Court-Bouillon, *the* Dutch *Way.*

YOUR Cod being ſcaled, gutted, and waſhed, cut it into Slices, to fill your Diſh with; put your Pieces of Cod in freſh Water, and then into a Kettle with Water; when the Water boils, put in your Pieces, with Salt and Vinegar; being boiled, diſh them up, covering your Diſh well; let it drain, and ſerve it up with a thick Sauce and Parſley for an Entry, or a Remove.

An

An Entry of a Cod's Head.

TAKE a Cod's Head, with ſix Inches of the Body; boil them with Water and Salt, and a Pint, or more, of good Vinegar, and let your Water be well ſalted; put a Bunch of ſweet Herbs into the Water, an Onion cut in Slices, and ſome Cloves; bind the Head with Packthread, in boiling it; then take it out, to be drained, and diſh it up; keep a Sauce ready, made in the following Manner: Take any Number of Oyſters you think fit, blanch them in their Liquor, take them out, let them drain upon a Sieve, and keep the Liquor, to make your Sauce with; put your Oyſters into freſh Water, take them out, and let them, one by one, drain upon the Backſide of a Sieve. Put about a Pound of good Butter in a Stew-pan with a little Nutmeg, a Duſt of Flour, Salt, Pepper, a little Mace, a Daſh of Vinegar, with ſome of your Oyſter-liquor, Parſley blanched and cut ſmall, and three or four Anchovies; cut the ſame, thicken your Sauce upon the Fire, let it be reliſhing, and put in the White of your Oyſters, or your whole Oyſters; (this depends on the Workman) put your Sauce over it, and ſerve it up hot for Entry, or a Remove.

Another Entry of Cod.

TAKE Cod well waſhed and cleaned; if it be the bigger End, cut it in Pieces; if it is the Tail-end, bind it with Packthread; put your Cod, in a Baking-pan, or ſilver Diſh, with Butter, Salt, Pepper, fine Spice, an Onion, a little Fiſh-broth, and a Glaſs of Wine; then ſend your Cod to be baked, or elſe to be done under the Cover of a Baking-pan; being almoſt done, take it out, put in it a Daſh of Vinegar, ſtrew Crums of Bread over it, and put it into the Oven again, till it is done; let it be well coloured, and ſerve it up hot for Entry.

An Entry of Cod with ſweet Herbs.

BOIL your Cod in white Wine, and ſeaſon it with Salt, Pepper, ſweet Baſil, Thyme, Bay-leaves, and fine Spices; being boiled, take it out, lay it in its Diſh with a Sauce over it, ſtrewing ſome crummed Bread on its Top, and bake it. Make your Sauce with Butter, a little Nutmeg, Salt, Pepper, and a Daſh of Vinegar, and two Yolks of Eggs, and thicken it upon the Fire; being thickened, pour it over your Cod, and ſerve it up hot for Entry.

A Fricaſſee of Cod.

TAKE the Sounds, Roes, *&c.* of ſeveral Cods, ſplit and ſcrape them well, and blanch them; being blanched, put them in freſh Water, waſh them very clean, and cut them into ſquare Pieces, the Bigneſs of the End of a Thumb; then put a Lump of Butter in a Stew-pan, and toſs it up with an Onion cut ſmall; after that, put in your Pieces, and give them two or three Toſſes; this done, put a little Flour over them, moiſten them with a little Fiſh-broth, ſeaſoned with Salt, Pepper, ſweet Herbs, and fine Spice, and let them ſtew gently; being done, thicken it with Yolks of Eggs, Parſley cut ſmall, and a Daſh of Vinegar, or Verjuice, and ſerve them hot for Entry.

A Fritaſſee of Cod, the Italian *Way.*

TAKE the Sounds of Cods, according to the Bigneſs of the Diſh you make; cut them into Fillets, and toſs them up in Oil, with an Onion cut ſmall; moiſten them with a Glaſs of white Wine, and a lit-

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tle Fiſh-broth, ſeaſoned with Salt, Pepper, and beaten Spice; let them ſtew ſoftly, and be of a good Taſte; thicken them with Yolks of Eggs, much Lemon-juice, and Parſley cut ſmall. You may add Muſhrooms and Truffles; being thickened, diſh them up, and ſerve them up hot for Entry.——— You may alſo make them in an Hotch-potch, called *the King's Privy-purſe*, or like Beef-palates and Hog's Ears. You may alſo do them, the ſame Way, like Beef-palates and Hogs Ears; and you may likewiſe fill up theſe Sounds with Force-meat made with the Fleſh of freſh Cod, or other Fiſh cut into Slices mixt with Force-meat done in a Seaſoning; ſerve them up with a white Sauce, an Oyſter-ragout, a Parſley-ſauce, or an *Italian* Sauce, and garniſh your Diſh, with ſoft Roes of Cods fried.

CHAP. XLIV.

Of Carps.

A Carp, à la Chambor.

TAKE a large Carp, ſcale and waſh it, and lard it with thick Bacon and Ham; being larded, take Half a Dozen of Pigeons with fat Livers, Sweet-breads, Muſhrooms and Truffles, if you have any; put all together, for a Moment, in a Stew-pan, ſeaſon it with Pepper, Salt, ſweet Herbs, a little Cullis, and Lemon-juice, put this into your Carp, and ſew it up; lay a Napkin over your Dreſſer, take ſome Slices of Bacon, ſpread them over your Napkin, the Length of your Carp, and put more Slices over it; fold it up in the ſaid Napkin, tie it on both Ends, take a Leg of Veal, and cut it into thin Slices; put them in a Stew-pan with ſmall Slices of Ham, Onions and Carrots cut alſo into Slices; put the Stew-pan over the Fire, let them ſweat like Gravy of Veal, and, when they begin to ſtick, moiſten them with Broth; then put them in an oval Stew-pan, together with the Meat and Gravy: Now put in your Carp, ſeaſoned with Pepper, ſalt, ſweet Herbs, Cloves, Mace, three Bottles of white Wine, and a Lemon cut into Slices; cover your Carp with the Liquor, and let it boil very gently; make a Ragout with Sweet-breads of Veal, Muſhrooms, Truffles, Cocks-combs, fat Livers, and ſoft Roes of Carps. Take Half a Dozen young Pigeons, which dreſs Sun-faſhion, or with ſweet Baſil, or, inſtead of Pigeons, a Couple of Chickens cut in four and marinated, or elſe larded with thin Bacon, and glazed like *Scotch* Collops. Take Half a Dozen of Sweet-breads of Veal, larded with fine Bacon; let them ſtew and glaze like *Scotch* Collops. Take alſo a Dozen of large fine Craw-fiſh, boil them, pick their Tails, and cut off the ſmall Claws; if you have Craw-fiſh enough to make a Cullis, you may uſe it, inſtead of other Cullis. Your Carp being done, and ready to be ſerved up, take it out, let it drain, and keep in Readineſs your Ragout of Pigeons, Sweet-breads of Veal, and Craw-fiſh; unfold the Napkin, take off the Fat, and diſh up your Carp with the Ragout over it; garniſh your Diſh with one Craw-fiſh, one Pigeon, and one Sweet-bread, placed by Turns, till it is full, and ſerve it hot.

THESE

THESE Sorts of Entries generally ſerve to remove Soups.

Another Carp a la petite Chambor.

TAKE a Carp, ſcale, gut, and waſh it clean; take off the Skin on one Side, and lard it with fine Bacon; then take a Salpicon made with Sweet-breads of Veal, Muſhrooms, Truffles, and Cocks-combs, but without Cullis; ſtuff with this your Carp, and ſew it up. Take three or four Bottles of white Wine, put them in an oval Stew-pan with Onions cut into Slices, ſome Lemon-peels, and Salt; put the Stew-pan over a Stove, and, as ſoon as it boils, put in your Carp, let it boil a little, and then take it off: Make a Jelly with three Pounds of a Leg of Veal cut in thin Slices, with ſome Slices of Ham, Onion, Garlic, Cloves, and ſweet Baſil; put all together in an oval Stew-pan, moiſten it with Broth, and put it over the Fire; your Veal being half ſtewed, put your Carp upon a braſs Plate pierced through, and put the ſame in a Stew-pan, or upon a Napkin, that it may be taken out the eaſier; being done, take it out, ſtrain off the Liquor it was boiled in, put it again in the oval Stew-pan over the Fire, and let it ſtew, till it turns to a Jelly; put in your Carp, the larded Side downwards, and put it upon hot Cinders, that it may glaze gently; being ready to ſerve up, take up your Carp as dextrouſly as you can, diſh it up with an Eſſence, or an *Italian* Sauce, and ſerve it up hot.

You may garniſh it with Sweet-breads of Veal glazed and Craw-fiſh, if you will; and, at another Time, with Squabs glazed, or Wings of Fowls, or Turkies, larded and glazed, and ſerve it up hot.

An Entry of Carps ſtewed.

SCALE and waſh your Carps, gut and waſh the Inſide with Wine; take an oval Stew-pan, the Bigneſs of the Carp, put in ſome Onions cut into Slices, and then your Carp; ſeaſon it with Pepper, Salt, Cloves, a Daſh of Vinegar and a Bottle of Wine, moiſten it with hot Water, put it over a Stove, and let it ſtew; when ſtewed, take it off, and put the Wine, with which you have waſhed your Carp, in a Stew-pan, with ſome Anchovies cut ſmall; let it have a Boil or two, and ſtrain it off; put it again into the Stew-pan with a good Lump of Butter, and a Duſt of Flour, to thicken the Sauce, and add a Lemon-juice; put your Stew-pan over the Fire, thicken your Sauce, and let it be reliſhing; being well done, put in ſome good Butter rolled in Flour, let it be reliſhing, and take out the Bunch; being ready to ſerve, diſh it, and ſerve it up hot.

Another Entry of Carps ſtewed.

TAKE a Carp, ſcale, waſh, and gut it; ſplit it in two, cut each Half in three Pieces, and put them in a Stew-pan, with a Dozen of ſmall Onions blanched; ſeaſon them with Pepper and Salt, and a Bunch made of Parſley and ſweet Herbs; moiſten them with Half a Bottle of good Wine, put them a ſtewing, take ſome Butter, and put it in a Stew-pan with ſome Flour; put it over the Fire, and ſtir it, till it begins to have a Colour; moiſten it with a little Fiſh-gravy, or with Water; this being well mixed and ſtirred together, put it into the Stew-pan with your Carp; let it be reliſhing, diſh it, and ſerve it up hot.

An

An Entry of a broiled Carp.

SCALE and gut your Carp, ſlice it upon the Back, rub it with melted Butter, Pepper, and Salt, and broil it; put to it a Ragout made with Muſhrooms, ſoft Roes, Artichoke-bottoms, Onions, and Capers; being ready to ſerve, diſh it with this Ragout over it, and ſerve it up hot.

A forced Carp.

TAKE a Couple of Soles with a Pike, bone them, and mince the Fleſh with a few Onions, fine Spice, Pepper, Salt, Nutmeg, freſh Butter, and ſome Crums of Bread boiled in Cream, or Milk; thicken your minced Fleſh with Yolks of Eggs, the White being whipped up to Snow. Take a large Carp, fill it with this minced Fleſh, and ſtew it with white Wine, in an oval Stew-pan over a ſlow Fire, ſeaſoned with Pepper, Salt, Cloves, a Bunch of ſweet Herbs, and freſh Butter; keep in Readineſs a large Ragout made with Morilles, Truffles, Muſhrooms, Bottoms of Artichokes, ſoft Roes of Carps, and Craw fiſh Tails, and let it be palatable; make your Ragout pretty thin, put to it good Cullis of Craw fiſh, or any other Cullis, diſh your Carp with the Ragout over it, and ſerve it up hot.

Another Entry of Carps.

FORCE them, as that before; let the Stuffing be good and palatable, and bake it in the Oven. To make this Force-meat, bone your Carps, mince the Fleſh with a few green Onions, Parſley, Muſhrooms, Pepper, Salt, and Nutmeg; add to it a Bit of the Crum of Bread boiled in Milk or Cream, and put it over the Stove with good freſh Butter, and four Yolks of Eggs, the Whites being beaten up to Snow; put your Carps Bones, with Slices of Bread under them, in a Baking-pan rubbed with Butter, put your Stuffing over it, beat an Egg upon a Plate, and order it with a Knife dipped in Eggs; then befprinkle it with melted Butter, ſtrew it with Crums of white Bread, ſend it to the Oven, let it have a good Colour, and ſerve it up hot.

ALL Sorts of minced Fiſh are done, the ſame Way; and there is nothing elſe, but to counterfeit the Fleſh of the Fiſh.——You may bake them in a ſilver Diſh, inſtead of a Baking-pan.

A Carp larded with Eels in Ragout.

SCALE your Carp, lard it with large Slices of Eel, put it in a Stew-pan, ſeaſon it with Pepper, Salt, Nutmeg, a Bunch of ſweet Herbs, Half a Ladle of Water, and Half a Bottle of white Wine, Muſhrooms and Truffles, if you have any, together with ſmall Onions blanched, and let it ſtew ſoftly; when done, put in it ſome Capers, two Anchovies, and a Lump of Butter rolled in Flour; let it ſtew a little, ſerve it up hot, and ſee your Ragout well thickened and of a good Taſte.

A forced Carp.

TAKE a large Carp, ſcale and gut it clean, take off the Skin, and leave the Head and Tail; make a Stuffing with the ſame Fleſh, as before, and that of Eels, and ſoft Roes of Carp, ſeaſoned with ſweet Herbs, Pepper, Salt, Cloves, Nutmeg, Thyme, freſh Butter, and Muſhrooms, all very ſmall; ſew up the Skins, bake it, or put it in a Stew-pan with good Butter, white Wine, Fiſh-broth, a thin

Peaſe-ſoup, and a good Seaſoning, putting Butter dipped in Flour, and Parſley cut ſmall; put over it a Ragout of ſoft Roes, in ſerving up.

Carps in a Haſh.

SCALE and gut your Carps, take the Skin clean off, keep all the Fleſh, and bone them, which is done, in taking off the Fleſh of the Fiſh by Slices with a Knie; then cut it very ſmall, together with the Fleſh of Eels, Muſhrooms and Truffles, ſeaſoned with Pepper, Salt, and ſweet Herbs, all cut very ſmall; blanch it in a Stew-pan with good freſh Butter, a little Fiſh-broth, or thin Peaſe-ſoup; let it be well done, and ſerve it up with a Lemon-juice.

Another Carp in a Haſh.

SCALE and gut your Carp, take the Skin clean off, bone it, cut the Fleſh very ſmall, put it in a Stew-pan over the Fire, and ſtir it, to make it a little dry; pour it out upon a Dreſſer, put to it a Lump of freſh Butter, a little Parſley, green Onions, and ſome Muſhrooms, all cut very ſmall; melt in a Stew-pan a little Butter, with a Duſt of Flour; which when a little brown, put in your Haſh, and ſeaſon it with Pepper, Salt, and a Slice of Lemon; ſtir it well, leſt it ſtick, moiſten it with a little Fiſh-broth, let it be palatable, and ſerve it up hot.

ALL Haſhes of Fiſh are done, after the ſame Manner; when you have any Cullis, put three or four Spoonfuls to it.

Carps in Fillets with Cucumbers.

TAKE ſome Carps, clean and order them, as before, fry them, and cut them in Fillets; cut alſo ſome Cucumbers, let them be marinated, blanch them with good Butter in a Stew pan, and moiſten them with Fiſh-broth, or a thin Peaſe-ſoup; add to them a Bunch of ſweet Herbs and a good Seaſoning, let them be done enough, thicken the Sauce with good Cullis, put in it your Fillets of Carps, let them ſtew a little, and ſerve them up hot.

A Carp in half Court-Bouillon.

TAKE a Carp with the Scales on it, cut it in four, ſtew it with white or other Wine, a little Verjuice and Vinegar, Pepper, Salt, Nutmeg, Cloves, green Onions, Bay-leaves, brown Butter, and an Orange-peel; let the Broth waſte, leaving but very little, and put in it ſome Capers, in diſhing it up.

A Carp in Court-Bouillon.

CUT off the Gills, gut and boil it, put it in a Baſon, and ſalt it well; boil ſome Vinegar, pour over it, fold it up in a Napkin, put it in an oval Stew-pan, with ſome white Wine, ſome boiling Water, Onions, Bay-leaves, Cloves, Pepper, and good Butter, and let it ſtew; being ſtewed, take it out, and ſerve it up upon a clean Napkin, garniſhed with Parſley, for a Diſh of Roaſt.

Another Carp broiled.

TAKE a Carp, clean and order it well; rub it with melted Butter, ſtrew over fine Salt, and broil it; it being broiled, make a Sauce with brown Butter, Capers, Anchovies, green Lemon-peels, and Vinegar, ſeaſoned with Pepper, Salt, and Nutmeg; they may be alſo

ſo ſerved up with a Sauce made with freſh Butter, Pepper, Salt, Parſley, and green Onions cut ſmall, and a little Fiſh-broth, or thin Peaſe-ſoup; put all in a Stew-pan, put in your Carp, and ſerve it up with an Orange-juice.

A Carp accompanied.

TAKE a large Carp, and two ſmall ones, and take off the Fleſh, of which make a Stuffing; to which add the Crum of a Rowl boiled in Cream, and let it dry upon the Fire; add to it ſix Eggs, a Calf's Udder, blanched Bacon, and all Sorts of ſweet Herbs; mix all with a few Muſhrooms, cut ſmall, ſome Parſley and green Onions; when your Stuffing is very near cold, add to it a Pound of Butter, and ſix Yolks of Eggs, which mix well together. Your Stuffing being done, put ſome in the Bottom of your Diſh, which turn into the Shape and Figure of a Carp, adding to it the Head and Tail. The Belly of the Carp muſt be left empty, to put in it Half a Dozen of Squabs, Cocks-combs, fat Livers, and Muſhrooms; ſtew it, and thicken it with a good Partridge-cullis. Let your Ragout be cold, before it is put in the Carp; this Ragout being placed, fill up your Carp with the Remainder of the Stuffing; beat up ſome Eggs, in which often dip your Hand, to make the Carp ſmooth; then ſtrew over it fine Crums of Bread, and make upon it ſome Scales, in Imitation of the natural ones; with the Point of a Knife. Now there remain the two Heads of your ſmall Carps, and ſome of the Stuffing, of which form the two ſmall Carps, one on each Side, without putting any Ragout in them; all being well ſtrewed with Crums of Bread, ſend it to the Oven, for an Hour and a Half; being done, and of a good Colour, ſerve it up hot.

Another Carp accompanied.

TAKE the largeſt Carp you can get; ſcale it, take off the Gills, and gut it; lard it with thick Bacon, ſeaſoned with Pepper, Salt, Parſley, Nutmeg, ſweet Herbs, and two Slices of Ham; fill it with the Stuffing deſcribed above, and put a Ragout of ſmall Pigeons in the Belly, as ſaid in the foregoing Article; then fill up your Carp with a little Stuffing, ſew it up, fold it up in a Napkin, bind it with Packthread, and put it in an oval Stew-pan, or Fiſh-pan. Take two or three Pounds of Veal, cut in Slices, and put in the Bottom of the Stew-pan, with ſome Slices of Bacon Onions, and Carrots; cover it, and put it a ſweating upon a Stove, like Veal gravy; when it begins to ſtick, and is of a good Colour, put in a Lump of good Butter, and a good Handful of Flour, to brown together; moiſten it with good Broth and Gravy, ſcrape well off the Brown of the Pan, and put in two ſmall Carps cut in Pieces, with a Bottle of Champaign, or other white Wine, ſeaſoned with Pepper, Salt, Bay-leaves, ſweet Herbs, fine Spice, Onions, and Parſley; pour this Gravy over your Carp, ſee it has Sauce enough to paſs over it, and let it ſtew with a ſlow Fire: Make a Ragout with other ſmall Pigeons, Cocks-combs, fat Livers, Sweet-breads of Veal, Craw-fiſh Tails, green Truffles, Muſhrooms, and ſome ſmall Bottoms of Artichokes; put all in a Stew-pan with melted Lard, and moiſten it with good Gravy; being done, thicken

it with good Partridge-Cullis and Eſſence of Ham; being ready to ſerve up, take your Carp out of its Gravy, unfold it, diſh it up, pour your Ragout over it, and ſerve it up hot; let there be Ragout enough to fill the Diſh.

THOSE, that will go to the Expence, may garniſh it with young Pigeons dreſſed with ſweet Baſil, or with a Marinade of fat Chickens. Trouts with Gravy are done, the ſame Way, as likewiſe Salmons, Pikes, Turbots, Barbels, and large Soles; they are ſtewed in one and the ſame Gravy; and all Sorts of different Ragouts are ſerved up with them, according to the Fancy of the Cook.

A roaſted Carp.

TAKE a Carp with ſoft Roes, the largeſt and fatteſt you can get; clean and order; make a Stuffing with the Roes, Eel's-fleſh, Anchovies, Muſhrooms, Onions, Parſley, and Thyme; ſeaſon it with Pepper, Salt, and pounded Cloves, and add good freſh Butter; the Stuffing being made, fill your Carp with it, ſew it up, and wrap it up in Paper well buttered; ſpit it, and, in Roaſting, beſprinkle it with white Wine and Butter; being roaſted, ſerve it up over a Ragout made with Muſhrooms, Cardes, Carps Roes, and Tops of Aſparagus, or with a Sorrel-ſauce.

An Entry of Carps.

TAKE a middling Carp, or of what Size you like; ſcale and waſh it; being waſhed, gut it, but keep the Blood; waſh the Inſide with good red Wine, prick it with the Point of a Knife on both Sides, and ſtrew it with Salt; let it lie ſo, an Hour, and put it in an oval Stew-pan, the Bigneſs of your Carp; put in a Bottle of red Wine, a Couple of Onions, cut in Slices (which is put under your Carp, to hinder it from ſticking) together with a Bunch of ſweet Herbs, ſome Cloves, a Couple of Glaſſes of Water, and half a Glaſs of Vinegar; cover your Stew-pan, and ſet it a ſtewing ſlowly, with Fire under and over; it being done, put all its Liquor into a clean Stew-pan, put in a good Lump of Butter rolled in Flour, and let it ſtew, till waſted to the Quantity of Sauce you have Occaſion for to your Carp; add three or four Auchovies cut ſmall, beaten Pepper, Nutmeg, and a Handful of Capers either cut ſmall, or whole; let it be reliſhing, diſh up your Carp, pour over your Sauce, and ſerve it up hot, garniſhed with Pieces of fried Bread, the Bigneſs and Length of a Finger.

A Carp, the Bohemian *Way.*

WASH your Carp, cut off the Fins, and the End of the Tail, and take out the Gall, but do not ſcale it; ſeaſon it with Salt, Pepper, Mace, a Lump of good Butter, a Couple of Pots of ſtrong Beer, a Glaſs of good Brandy, Onions, a Bunch of ſweet Herbs, Parſley, green Onions, ſweet Baſil, Cloves, and Thyme, and let it boil upon a quick Fire; being boiled, and of a good Taſte, thicken your Sauce with good Butter rolled in Flour, and ſerve it up hot.

AT another Time, ſlit it in two, cut it into Bits, and boil it, after the ſame Manner.

CHAP.

CHAP. XLV.

Of Watervis and Pearches.

Pearches, the Armenian *Way.*

SCALE, gut, and waſh them clean; ſlit them up the Belly, and put Butter and young Onions in a Stew-pan over the Fire; the Butter being melted, put in ſome Parſley, ſeaſoned with Pepper, Salt, ſweet Herbs, and fine Spice; let it be palatable, and ſtrew it with Crums of Bread; take the Fiſh out again, and broil them over a clear ſlow Fire; being ready, make a Sauce, thus, *viz.* put in a clean Stew-pan a Bit of Butter, a Duſt of fine Flour, a little Vinegar and Water, a few Capers, Anchovies, and a little Nutmeg; your Sauce being thickened, and your Pearches done, diſh them up with your Sauce under them, and ſerve them up hot.

Pearches, the Dutch *Way, with an Egg-ſauce.*

SCALE, gut, and waſh them clean; put Water over the Fire, which when boiling, ſalt it, taſte it, and let the Salt prevail; put in your Fiſh, and make a Sauce, thus: Beat up two or three Eggs with a little Water and Vinegar, add a good Lump of Butter, and a little Mace, and ſet it in a clean Stew-pan over the Fire, to thicken, but let it not curdle; being thickened, taſte it, whether it be palatable; take out the Pearches, to drain, diſh them up, with the Sauce over them, and ſerve them up hot for a Courſe.

Pearches dreſſed, another Way.

GUT and waſh them; put them in a Stew-pan with Slices of Onions, Parſley, ſweet Baſil, Thyme, Bay-leaves, and a little Vinegar, and boil them; when done, take them out, ſcale them, and put them in again, for a little While; then diſh them up with a high-reliſhed Sauce over them, and ſerve them up hot for a Courſe.

Broiled Pearches.

SCALE, gut, and waſh them, wipe them dry, and put them in a Stew-pan with Onion, or young Onions cut ſmall, ſome ſhred Parſley, ſweet Herbs, and a Lump of Butter; put them over a ſlow Charcoal Fire, to ſtew ſoftly to take a Reliſh; then broil them, turn them, being thoroughly done, and make a Sauce, thus: Put in a Stew-pan a Lump of Butter rolled in Flour, with a little Water and Vinegar, and let the Sauce thicken; add an Anchovy chopped ſmall, and a few Capers; let the Sauce be palatable, diſh up your Pearches, and ſerve them up hot for a Courſe, with the Sauce over them.

Pearches dreſſed, the Armenian *Way,*

ARE Pearches of about a Pound Weight; ſcale and ſlit them, ſeaſon them with Mace, Salt, pounded Biſkets, and Slices of Lemon, and Butter all over them, turn them inſide out, tie them with Packthread, and broil them, till thoroughly done; then cut off the Thread, open them, and ſerve them up with melted Butter and a Lemon-juice.

Pearches, called Doop-fiſh,

ARE Pearches, three of which are about two Pounds Weight; ſcale them, and ſlice them, on both Sides in three Places, to the Bone; being boiled in Water, and ſeaſoned with Salt, in Proportion to their Quantity, drain them, and ſerve them up with a white Sauce and ſcraped Horſe-radiſh.

Pietercely-Boars

ARE large Pearches, which are ſliced, on both Sides, to the Bone; boil them like thoſe before, ſerve them up with a Sauce made with Parſley chopped ſmall and boiled and mixed with freſh Butter; let the Sauce be pretty thick, and the Parſley green.

THE ſame Sauce may ſerve for *Schellvis* and *Molenaer*.

Other Pearches dreſſed, the ſame Way.

GET Pearches both large and ſmall, gut and waſh them clean, put them in a Stew-pan, and ſeaſon them with Salt, Pepper, Cloves, Onions cut in Slices, ſome Sprigs of Parſley, Bay-leaves, and Vinegar; cover your Fiſh with Water, and let them ſtew; when done, take them off, ſcale them, and put them in a Diſh, or other Veſſel; ſtrain off their Liquor, pour it over them, and keep it hot. When you are ready to ſerve up, drain them, and diſh them up with a white Sauce made with Anchovies and Capers.

AT another Time, ſerve them up with a Cullis of Craw-fiſh. The Way to make this ſee, in the Chapter of *Culliſſes*.

Watervis

ARE Pearches of a different Size, ſome the Length of a Finger, others bigger, more or leſs; ſcale them, ſlit them from the Gills to the Tail, and put them in Water, without being gutted, for a While; take ſome ſmall Pikes, ſcale and gut them, open them in two, and bring both Ends of the Tail up to the Mouth, faſtened with Skewers, to repreſent the Shape of a Dolphin; take as many of theſe as you think will make up your Diſh. You may, to the ſame Purpoſe, take likewiſe ſmall Plaices, Burts, Shrimps and Craw-fiſh, if you have any. Then take your Fiſh out of the firſt Water, and put them in freſh Water, with a Handful of Salt; when you are almoſt ready to ſerve up, put Water over the Fire in a Stew-pan, and, when it begins to boil, put in a Bunch of Parſley with one or two Dozen of Parſley-roots, ſlit on both Ends in four; being done, take them out, and put in the ſame Water two or three Handfuls of Salt, with Half a Glaſs of Vinegar; as ſoon as the Water boils again, taſte it, let the Salt prevail, put in your Fiſh, and boil them, till done; take off the Kettle, put in again the foreſaid Roots and Bunch, at the ſame Time, diſh up your Fiſh with the Bunch and Roots, and ſome of the Liquor over them, to cover the Fiſh, and ſerve it up immediately after the Soup.

Schellvis.

SCALE, gut, and waſh them well, and keep their Livers; put a ſufficient Quantity of Water over the Fire, and, as ſoon as it boils, ſalt it, put in your Fiſh with the Livers, and let them boil; put ſome Parſley picked, waſhed, and cut ſmall, in a Stew-pan, with a little Water, and let the Parſley boil dry; being ready to ſerve up, take

out

out your Fish, to drain, and dish them up; take out the dried Parsley, put a good Lump of Butter in the Pan, keep it stirring, till it be as thick as a white Sauce, put the same over your Fish, or into a Saucer, and serve it up hot for a Course.

Broiled Schellvis.

SCALE, gut, wash, and wipe them dry, and melt Butter in a Stew-pan; when melted, put in your Fish, and let them soak well; then take them out, salt and broil them; being done and ready to serve up, make a white high-relished Sauce with Capers, Anchovies, and a little Pepper, which being thickened, put it over your Fish, and serve them up for a Course.

CHAP. XLVI.

Of Eggs and Pancakes.

AS Eggs are used at all Times, and in *Lent* and on Fast-days particularly; so nothing has received a greater Variety of Dressing; and, by Dishes and Courses, we shall here set down the choicest Manner of dressing them, seeing every body knows how to boil and fry them in the plain Way.

Eggs with Orange-juice.

BREAK as many Eggs as you will dress, put a little Water to them, squeese the Juice of an Orange in it, and let none of the Seeds fall in it; season them with a little Salt, and beat them well together. If it is a Fast-day, put a little Butter in a Stew-pan; if another Day, put in Gravy; put your Eggs into the Pan, and keep it stirring, as if it were Cream, lest they should stick to the Bottom; when done, dish them up, and serve them up hot.

Eggs in Caul.

TAKE some raw Gammon of Bacon, Sweet-bread of Veal, fat Livers, and Mushrooms, which cut in Dice, and fry in a Stew-pan with melted Bacon; wet them with Gravy, and let them soak on a slow Fire, for about Half an Hour, and bind it with a good Cullis, or Coolee, of Veal and Gammon of Bacon; see that your Ragout has a good Taste, and let it cool. Take ten Yolks of Eggs new-laid, keep the Whites, and whip them into Snow; mix your Yolks with a clear Cullis of Veal, or a little Cream; strain them through a Sieve, put them in your Ragout with your Whites in Snow, and mix all well together; then take a Stew-pan, put a Caul in the Bottom of it, put your Ragout in it, cover it with your Caul, and put it in the Oven; when it is enough, put it upside down on a Dish, and serve it hot.

ANOTHER Time, instead of serving it dry, put some Essence of Gammon, or a Ragout of Gammon, cut in Dice, over it. Another Time, serve it with a Ragout of Truffles cut in small Dice.

Eggs with Endive.

BLANCH some Endive, press it well, give it two or three Cuts with a Knife, and put it in a Stew-pan; wet it with a little Fish-broth,

and ſeaſon it with Pepper, Salt, and a Bunch of ſweet Herbs; let it ſoak on the Fire, for about Half an Hour, and bind it with a Cullis of Fiſh; let your Eggs be poached in Butter, and cleaned all round; mind that your Ragout of Endive taſte well, dreſs it in a Diſh, lay your poached Eggs well coloured in Order upon it, and ſerve it hot.

Eggs with Lettuce.

TAKE Cabbage-lettuce, blanch them, preſs them well, cut them in Slices, and fry them in a Stew-pan, with a little freſh Butter, ſeaſoned with Salt, Pepper, and a Bunch of ſweet Herbs, and let them ſoak, Half an Hour, on a ſlow Fire; being done, take off the Fat, and bind them with a Cullis of Fiſh; take freſh Eggs, fry them in brown Butter, order and pare them about with your Knife, mind that your Ragout of Lettuce be of a good Taſte, dreſs it in a Diſh, lay your fried Eggs on it, and ſerve it up hot.

Eggs with Celery.

TAKE three or four Heads of Celery, and boil them in a white Water, which is made with Water, Flour, Butter, and Salt; being boiled, let them drain, cut them in Slices, put them in a Stew-pan with clear Cullis of Fiſh, and let them ſoak, Half an Hour, on the Fire; bind it quite with a Cullis of Lobſters, or ſome other Cullis, and a little Bit of Butter as big as a Nut; ſtir it always on the Fire, and let your Ragout be of a good Taſte; put a little Vinegar to it, dreſs it in a Diſh, put your poached Eggs over them, and ſerve them hot.

WHEN you will not make Uſe of poached Eggs, make Uſe of hard ones, which peel, and chooſe the fineſt; cut them in Halves, your Ragout of Celery being at the Bottom of your Diſh, and garniſh the Brim of your Diſh with your Eggs cut in two. You may ſerve them alſo with a Ragout of Endive, Lettuce, or Sorrel.

Eggs with Craw-fiſh.

MAKE a Ragout with Craw-fiſh Tails Truffles, Muſhrooms, and a few Bottoms of Artiehokes cut in Bits; fry them in a Stew-pan with a little Butter, wet them with a little Fiſh-broth, and ſeaſon it with Pepper, Salt, and a Faggot of fine Herbs; let it ſoak, for a Quarter of an Hour, on the Fire; being done, take off the Fat, and bind it with a Cullis of Craw-fiſh; poach Half a Dozen of new-laid Eggs in boiling Water, clean them well, dreſs them handſomely in a Diſh, mind that your Ragout be nice and good, throw it over your Eggs, and ſerve it hot.

Eggs with Craw-fiſh.

MAKE a Ragout of Craw-fiſh Tails, Truffles, Muſhrooms, and a few Bottoms of Artichokes cut in Bits; fry them in a Stew-pan with a little Butter, wet them with a little Fiſh-broth, ſeaſon it with Pepper, Salt, and a Faggot of fine Herbs, and let it ſoak, for a Quarter of an Hour, on the Fire; being done, take off the Fat, and bind it with a Cullis of Craw-fiſh; poach Half a Dozen of new-laid Eggs in boiling Water, clean them well, dreſs them handſomely in a Diſh, mind that your Ragout be nice and good, throw it over your Eggs, and ſerve it hot.

Eggs

Eggs with Craw-fish on Fast-Days.

TAKE a small Ladle of Fish-broth, with a small Crum of Bread, one Mushroom, a little Parsley, and a young Onion whole, and let the Whole soak together; take it from the Fire, and put a Cullis of Craw-fish, according to the Size of your Dish; put a Dish on the Table, a Straining-cloth over it, and some Yolks of fresh Eggs, and strain your Cullis with your Yolks twice, or thrice, through this woollen Cloth; put a Silver plate on hot Cinders, put your Eggs in it, and cover them with the Cover of a Baking-pan with Fire upon it; take the Cover off, from Time to Time, to see that they be not over done; when enough, serve them hot for a By-dish.

Eggs, the German *Fashion.*

BREAK Eggs whole in a Dish, in which Butter is made very hot, put a little Pease-broth to them, beat two or three Yolks of Eggs with a little Milk, and strain them through a woollen Cloth; take away the Broth your Eggs have boiled in, put your Yolks of Eggs above it, with rasped Cheese, and give them a Colour.

Eggs, the Burgundian *Fashion.*

TAKE a Bit of preserved Lemon, some bitter Almond-biskets, sweet Almonds, and Sugar, and pound the Whole well together; take four or five Eggs, beat them, strain them with a little Milk and Salt, dress them, as Eggs with Cream, give them a fine Colour with a red-hot Shovel, and serve them hot for a By-dish.

Eggs, the Swiss *Fashion.*

HEAT Butter very hot in a Dish, drop Eggs whole into it, and, having breaded them and powdered with a Hash of Pike, and rasped Cheese, give them a fine Colour.

Eggs, the Portugal *Way.*

MELT Sugar with Orange-water, the Juice of two Lemons, and a little Salt; then put them on the Fire, with your Yolks of Eggs, and stir them with a silver Spoon; when your Eggs stick no more to the Dish, they will be enough; when they are cold, dress them like a Pyramid, and garnish with Lemon-peel and March-pane. You may also serve them hot, and dress them in their Dish, strewed with Sugar, and glazed with a red hot Shovel. At other Times, you may pound them in a Mortar with Jelly of Currants, or Juice of Beets done in Sugar, strain them through a Strainer, and serve them dry, in or like a green or red Rock.

Portugal *Eggs, another Way.*

PUT some Sugar in a Stew-pan, according to the Quantity of your Eggs, a little Drop of Water, and a small Stick of Cinnamon; put your Stew-pan on the Fire, that your Sugar may boil; whilst it is doing, take fifteen Yolks of Eggs, mingle them well in a Stew-pan with Half a Pint of Milk, and strain them through a Sieve, that there be none of the Whites in it. Your Sugar being done, add two Zests of green Lemons to them, and leave it still on the Fire; then pour your Eggs mingled into your Syrup, and stir them, till they be bound like Cream, and take them off the Fire; put a little Salt to them, stir them, till they be almost cold, add to them the Juice of a Lemon, dress

them

them neatly on a Diſh, and ſerve them cold for a By-diſh, but take the Cinnamon out of it.

Eggs with Piſtachoes.

TAKE Piſtachoes and a Bit of preſerved Lemon-peel, pound them, and boil ſome Sugar with Lemon-juice; when your Syrup is half made, put your Piſtachoes and Yolks of Eggs in it, ſtir them, till they ſtick no more to the Pan, and ſerve them, as you do *Portugal* Eggs.

Eggs with Piſtachoes.

TAKE a Quart of Milk, with Half a Pint of Cream, and a Spoonful of Flour of Rice; put them in a Stew-pan, ſtir them with a little of your Milk, put your Yolks of new-laid Eggs to it, and mix your whole Quart of Milk and Half a Pint of Cream with it; when the Whole is well mixed, put ſome Sugar to it, as much as you think fit, a Stick of Cinnamon, two Zeſts of Lemons, and a little Salt, and ſtew them on a Stove, as Cream. Peel a Quarter of a Pound of Piſtachoes, and pound them in a Mortar with a green preſerved Lemon-peel; your Piſtachoes being among your Eggs, put a ſilver Diſh on the Stove with your Eggs, and ſtir them, till they ſtick; when they ſtick all round to the Diſh, take them off the Fire, ſugar them, give them a Colour with a red-hot Shovel, and ſerve them hot for a By-diſh.

Eggs with Bread.

LET Crums of Bread ſoak in Milk, for two or three Hours, that it may be thoroughly ſoaked; ſtrain it through a Sieve, or Strainer, and put a little Salt, Sugar, and a preſerved Lemon-peel haſhed very ſmall, little raſped green Lemon, and a little Orange-flower Water. Take new-laid Eggs, beat the Whites into Snow, and mingle the Yolks with your ſtrained Crum of Bread; add the Whites you have beat into Snow, and mix the Whole well together into a Pulpeton-Pan, or Stew-pan, which rub, all round and at Bottom, with good Butter, and put the breaded Eggs you have ready into it; bake them in the Oven, or with Fire under and over; when enough, put them in a Diſh, ſugar them, glaze them with your red-hot Shovel, and ſerve them hot.

Eggs with Orange-flower Water.

PUT Sugar and Orange-flower Water in a Diſh, or Stew pan, with Cream, preſerved Lemon-peel, haſhed very ſmall, and a little Salt; add eight or ten Yolks of Eggs, and ſtir them on the Fire with a Spoon, till they are bound; then put them in a Diſh, and ſerve them cold for a By-diſh. You may put the Orange-flower Water to them, when you dreſs them in their Diſh, if you think fit.

Eggs in Slips.

MAKE Syrup with fine Sugar and white Wine, and, when it is above half done, beat your Eggs in it, and ſtrain them through a Strainer, that the Slips may be eaſier made; dry them before the Fire, and ſerve them with Muſk, or ſome other Perfume.

Eggs, the Italian *Faſhion.*

MAKE a Syrup with Sugar and a little Water; when it is above half

half done, take Yolks of Eggs in a ſilver Spoon one after another, and keep them to be done in this Syrup. You may, thus, do as many as you pleaſe, keeping your Sugar very hot; ſerve them garniſhed and covered with Piſtachoes, Slices of Lemon-peel, and Orange-flower Water, which you muſt have heated in the reſt of your Syrup, and Lemon-juice above the Whole.

Eggs with Sorrel-juice.

POACH Eggs in boiling Water, pound Sorrel, put the Juice of it in a Diſh with Butter, two or three raw Eggs, Salt, and Nutmeg, and put the Sauce bound over your Eggs, when you ſerve them.

Eggs fried like Tripes.

BOIL two Dozen of Eggs very hard, put them in cold Water, peel them, and cut them in Slices; put a Stew-pan with a little Butter on the Fire, with an Onion haſhed very ſmall, and, when your Onion has fried two or three Turns, put your Eggs cut in Pieces in it, wet them with a little Milk, and ſeaſon them with Pepper and haſhed Parſley; mind they be of a good Taſte, and ſerve them hot for a By-diſh.

Eggs, the Italian *Way, fried like Tripes.*

TAKE Eggs done hard, as before, cut them in four or five Slices, put a little Oil in a Stew-pan with an Onion cut in very thin and ſmall Slices, and let it fry two or three Turns on the Stove; then put your Eggs, cut like Tripes, in it, and wet them with a little Milk; ſeaſon them with Salt, Pepper, a ſmall Clove of Garlic, and haſhed Parſley. Obſerve they have a good Reliſh, put a Lemon-juice over them, when you ſerve, and let them be hot for a By-diſh.

Eggs fried like Tripes.

TAKE two Dozen of Eggs, dreſs, pick, and cut them, as before; fry an Onion in Butter, put your Eggs in it, wet them with Gravy, ſeaſon them with Salt, Pepper, haſhed Parſley, a Spoonful of good Oil, a Clove of Garlic, and a Spoonful of Muſtard, let it have a good Reliſh, and ſerve it hot for a By-diſh.

Other Eggs, the Italian *Way.*

TAKE, at leaſt, twelve Eggs, boil them very hard, and pick them; take the Yolks whole out of them, and cut the Whites in ſmall Slips; take an Onion, cut it alſo in Slips very thin, and ſome Muſhrooms in Slices; put a Bit of Butter in a Stew-pan, put it on the Fire, and let it brown; put your Slips of Onions in it with your Muſhrooms, and let them take a few Turns on the Fire; then put in the Slips of Whites of Eggs, bind them with a little Flour, and wet it with a little Gravy, either thin or fat, and a Glaſs of Wine; ſeaſon it with Salt, Pepper, a Clove of Garlic, and a Lemon-juice; ſee that it has a good Reliſh, put your Yolks to them with a Spoonful of good Oil, and ſerve them hot for a By-diſh.

Eggs with Verjuice.

BEAT your Eggs with Verjuice, ſeaſon them with Salt and Nutmeg, let them fry in a little Butter, and ſerve them hot like Cream.

Eggs with the White of Partridges.

TAKE a Partridge reliſhing of a Fumet, pick, draw, lard, and roaſt it;

it; when it is done, pound it in a Mortar, Put a Ladle of Cullis, and Half a Ladle of Veal gravy, with a little Salt, Pepper and Nutmeg into a Stew-pan; warm it a little, and mix your pounded Partridge with it, and fix Yolks of new-laid Eggs; ſtrain the whole through a Sieve, put a Diſh on hot Cinders, cover it with a Lid garniſhed with Fire, and, when they are bound, ſerve hot for a By-diſh.

Eggs with the White of Fowls.

YOU muſt do theſe Eggs, as the laſt, the whole Difference lying in uſing the Whites of Fowls, inſtead of thoſe of Partridges.

THOSE with Pheaſants, and the Carcaſſes of Leverets, or young Hares are done, the ſame Way.

Eggs with Gravy glazed.

TAKE one Half of clear Cullis and one Half of Veal-gravy, and a little Salt, Pepper, and Nutmeg, and beat ſix Yolks of new-laid Eggs into the ſame; run them through a woollen Strainer, and put a Diſh on hot Cinders; pour your Eggs in it, cover them with a Cover with Fire upon it, and look, from Time to Time, whether they thicken, or not; when they are done, take them off, and ſerve them hot.

Eggs with Gravy.

TAKE new-laid Eggs, and poach them in boiling Water in which you have put a little Vinegar; when they are done, lay them neatly in a Diſh, take Veal-gravy or plain Gravy, warm it, and put ſome Salt, Pepper, and a young Onion whole; run it through a Sieve, put it over your Eggs, and ſerve it hot.

Eggs ſtirred with Gravy.

TAKE ſome Gravy, with three or four ſilver Spoonfuls of Cullis, and add eight Yolks of Eggs, with a little Salt and Pepper; mix the Whole well together, and dreſs it on a Stove, like Cream, and keep it always ſtirring; when they are done, put a little Nutmeg over them, ſee that they taſte well, put them in a Diſh, and ſerve them hot for a By-diſh.

Eggs with Almonds glazed.

TAKE a Quart of Cream with a Bit of Cinnamon in a Stick, two or three Zeſts of Lemons, and Sugar as much as you want; peel a Dozen of bitter Almonds, with a Quarter of a Pound of ſweet Almonds, and pound them in a Mortar, wetting them now and then, while pounding, with a little Milk; when pounded, mix them with your Cream, and eight Yolks of Eggs; ſtrain the Whole, two or three Times, in a woollen Strainer; take a ſilver Diſh, put it upon hot Cinders, pour your Eggs with Cream in it, and cover them with a Baking-pan Cover, having Fire upon it; when they are done, take them off, let them cool, and ſerve them for a By-diſh.

Eggs poached with Cucumbers.

MAKE a Ragout of Cucumbers, thus: Peel Cucumbers, cut them in Halves, take the Seeds out, cut them in Slices, and let them ſteep with an Onion cut in Slices, Pepper, Salt, and Vinegar; being ſteeped, dry them in a Cloth, and fry them in a Stew pan with Butter on a Stove; when they are turning brown, wet them with Fiſh, or other Broth,

Broth, and let them ſoak over the Fire, for Half an Hour; when they are done, take all the Fat off, and bind it with a Cullis of Fiſh, or Lobſters; poach new-laid Eggs in Butter one by one, as many as you want, and dreſs them handſomely in a Diſh, paring them all round with a Knife, ſee that your Ragout of Cucumbers taſte well, and be a little tartiſh, put it under your Eggs, and ſerve them hot, for a ſecond Courſe, or By-diſh.

Eggs with Craw-fiſh, for a ſecond Diſh.

TAKE one Half Veal-gravy, and one Half Cullis of Veal and Gammon, in Proportion to the Quantity you dreſs; take one Half of it, which ſeaſon with Salt, Pepper, and a little Nutmeg; put the other Half, which you want to fill the Diſh of Craw-fiſh Cullis, beat ſome Yolks of new-laid Eggs into it, and run them through a woollen Strainer: Put a Diſh on hot Cinders, pour your Eggs in it, cover it with the Lid of a Baking-pan garniſhed with Fire, look now and then, whether they are thickened, and, when they are, ſerve them hot for a By-diſh, or ſecond Courſe.

Eggs with Truffles.

MAKE a Ragout of green Truffles, thus: Peel your Truffles, cut them in Slices, fry them in a Stew-pan with a little Butter, wet them with a little Fiſh-broth, and let them ſoak on a ſlow Fire, for a Quarter of an Hour; take the Fat off, and bind them with a Cullis of Fiſh; your Eggs being fried in brown Butter, pare them all round, dreſs them in a Diſh, pour your Ragout of Truffles over them, and ſerve them hot for a ſecond Courſe, or By-diſh. You may dreſs them, the ſame Way, with a Ragout of Muſhrooms, and alſo with a Ragout of Morilles.

Artificial Eggs dropped whole in Butter.

SPREAD Butter on the Bottom of a Diſh, put Cream-paſtry above it, and bake it under a Baking-pan Cover; when you ſee it hardens, take it off, make ten or twelve Holes with a Spoon, and fill them with artificial Yolks of Eggs; then make a Sauce with thick Butter, ſweet Herbs haſhed very ſmall, Salt, Pepper, and a Daſh of Vinegar, or without it; when you ſerve, pour your Eggs over it, and ſerve them hot.

Artificial Eggs.

IN *Lent*, and eſpecially on *Good Friday*, you may ſerve artificial Eggs ſeveral Ways: For that End, take a Quart of Milk, and boil it in a Pipkin, or Stew-pan, ſtirring it a little While with a wooden Spoon, till it is boiled away to Half; take a third Part of it in a Diſh, and put it again on the Fire with Rice, Cream, and a little Saffron; being thickened, and a little hard, make, as it were, Yolks of Eggs with them; keep them lukewarm, and fill ſome Egg-ſhells, well waſhed, with the reſt of your Milk; when you are ready to ſerve, put the Yolks you have made in thoſe Eggs, and cover them with a little Cream, but rather Almond-cream, and Water of Orange-flowers. Serve them on a Napkin. Theſe are called *artificial ſoft Eggs in the Shell.*

FOR the Sorts, mix, at firſt, with your Milk Flour of Wheat, or of Starch, and make it, like a Paſtry-cream, without Eggs, and ſeaſoned with Salt; when it is done, take about a third Part of it, to make the Yolks, and add Saffron to them; put theſe Yolks in half Egg-ſhells waſhed, and wetted with Water, or white Wine; with the reſt fill whole Shells, and, when your Cream is cold, draw theſe Whites and Yolks out of their Shells, to make ſuch artificial Eggs as you think fit. For Example,

To make ſtuffed Eggs: After you have taken away the Shell, ſplit the Whites, and dig each Half of it, with a ſilver Spoon, to fill with ſuch a Stuffing as before mentioned, dreſſing them the ſame Way, garniſhed with artificial Yolks, floured and fried.

FOR Eggs the Tripe Way: After you have ſplit and hollowed them, as aforeſaid, fill them with the Yolks, cut them in four, flour them, fry them in much Liquor, and dreſs on a Plate: Make a Sauce with brown Butter, ſweet Herbs, Muſhrooms fried and haſhed, Salt, Pepper, Nutmeg, and Roſe-vinegar, and garniſh with fried Bread, Parſley, and fried Muſhrooms.

Stuffed Eggs for a ſecond Courſe.

HARDEN a Dozen of Eggs, peel them, ſplit them in two, and take the Yolks out of them; put them in a Mortar with a Bit of Butter, young Onions, Parſley haſhed, ſome Muſhrooms, and a Piece of Crum of Bread boiled in Milk; if you have any Fleſh of Fiſh, put ſome in it, and ſeaſon it with Salt, Pepper, ſweet Herbs, and fine Spices; pound them all well together, fill the Whites of your Eggs with it, and ſmoothen them, by dipping your Knife in the Egg. Then take the Diſh you ſerve them in, put ſome Stuffing in the Bottom of it, and put your ſtuffed Whites of Eggs in Order upon it; bread them, and bake them in the Oven, to give them a Colour; when they are done, put a little Sauce of any Thing you think proper, without covering them, and ſerve them hot for a By-diſh, or ſecond Courſe.

Other Eggs ſtuffed with Cucumbers.

TAKE four or five Cucumbers, peel them, take away their Seed, and cut them in Fillets; marinate them in Salt, Pepper, Vinegar, ſliced Onions, and a little Water, put them in a Cloth, and ſqueeſe the Juice out of them; put them in a Stew-pan with a Bit of Butter, and fry them on a Stove, with a quick Fire; when they turn brown, powder them with a little Flour, and wet them with Gravy, fat or of the *Lent* Sort, and let them ſimmer ſlowly. Then boil a Dozen of Eggs hard, peel them, and ſplit them in two; take away the Yolks, pound them in a Mortar with a large Bit of Butter, Carp, or other Fiſh-fleſh haſhed (if you have any) and a Piece of Crum of Bread boiled in Milk; ſeaſon the Whole with Salt, Pepper, young Onions, Parſley haſhed, ſweet Herbs, and fine Spices; pound the Whole well together, fill the Egg-ſhells with them, lay them in Order in a Baking-pan, bread them, and let them take a Colour in the Oven; when they are coloured and done enough, ſee that your Ragout of Cucumbers has a fine Taſte, and, if it is not bound enough, put a little Butter and Flour, or *Lent* Cullis, in it, put it in the Diſh you ſerve in, ſet your Eggs above it, and ſerve hot.

You may include among these stuffed Eggs all Sorts of Ragouts of Herbs, as Lettuce, Endive, Celery, Heads of Asparagus, white or brown, *&c.*

Eggs poached in Butter with Endives.

TAKE Endives and blanch them; when they are blanched, put them in cold Water, and press it well, to squeese the Juice out of it; then cut it with a Knife, and put it in a Stew-pan, with a Bit of Butter; stew it some Turns on the Fire, powder it with a little Flour, wet it with *Lent* Broth, season it with Salt and Pepper, and let it simmer slowly; after this, take some hot Butter, put it in a little Pan, or Stew-pan, and put it on a Stove; when your Butter is hot, break an Egg in it, let it be as round as you can, and of a fine Colour, and do not let the Yolk be hard; fry as many as you want, one after the other, make a Binding with three or four Yolks of Eggs, and beat them with *Lent* Broth, a little Nutmeg, and a Dash of Vinegar; see that your Ragout has a good Taste, dress it in its Dish, put your Eggs above it, and serve it hot.

You may put under these Eggs, so dressed, all Manner of Ragouts made with all Sorts of Greens, or Pulse, as you think fit.

Eggs poached in Water with Endives.

PUT some Water in a Stew-pan upon a Stove; when it boils, put a Handful of Salt in it, with Half a Glass of Vinegar; break four new-laid Eggs one after the other in it; cover your Stew-pan, take it off the Fire, and take Care your Eggs be not hard; when they are poached and soft, put them in other Water, and keep them warm. Put your Stew-pan on the Fire again, and break as many Eggs, four at a Time, as you will want to put on your Endives; then blanch as many Endives as you think fit, give it a few Cuts with a Knife, and put it in a Stew-pan; wet it with Gravy, season it with Salt and Pepper, and let it stew softly; when it is done enough, bind it with *Lent* Cullis or with a Bit of Butter worked with Flour, see that it has a good Taste, and dress it in the Dish it must be served in; draw out your Eggs on a Napkin, pare them handsomely, put them above your Endives, and serve them hot.

ANOTHER Time, you may put under your Eggs white, or brown, Cucumbes, Celery, Points of Heads of Asparagus, or young Pease.

Eggs glazed with Cucumbers.

TAKE Half a Dozen of Cucumbers, peel them, cut them in four, take the Seeds out of them, and cut them in Slices, Dice or Olive; marinate them with Salt, Pepper, Onions cut in Slices, Vinegar, and Water; when marinated, squeese them in a Napkin, put them in a Stew-pan with a Bit of Butter, and fry them; when they are coloured a little, powder them with a little Flour, and wet them with *Lent* Gravy, or fat, if you will, for they will be the better; leave it to simmer slowly a While, take off the Fat, see that they have a good Taste, and bind them with your Cullis; but, if you have none, do it with Butter rolled in Flour. Then dress your Ragout in the Dish you serve it in, and have new-laid Eggs, according to the Size of your Dish; break them at equal Distances, that they may lie among the Cucumbers;

bers; ſeaſon your Eggs a-top with a little Salt and Nutmeg, put them on a Stove with a ſlow Fire, and keep a red-hot Shovel above them, to glaze your Eggs. *N. B.* You muſt not poach your Eggs in the Ragout of Cucumbers, but, when you are ready to ſerve, and your Eggs are done, and not hard, ſerve them hot.

You may dreſs Eggs the ſame Way, with Endives, Lettuce, Celery, Heads of Aſparagus, young Peaſe, or Bottoms of Artichokes in Fillets.

Eggs with Anchovies.

PUT ſome Water in a Stew-pan upon a Stove, and add a little Salt and Vinegar; when it boils, break four new-laid Eggs in it, cover your Stew-pan, take it off the Fire, and take Care your Eggs do not harden; when they are done, as they ought, take them out, and put them in lukewarm Water; put your Stew-pan on the Fire again, and poach your Eggs, four and four, the Quantity you want. Make a Sauce with a Bit of Butter, and a Pinch of Flour, a Daſh of Vinegar, and two Anchovies haſhed; ſeaſon it with Salt, Pepper, Nutmeg, and a little Gravy, or Water; bind your Sauce; when bound, dry your Eggs on a clean Napkin, pare them handſomely, dreſs them on the Diſh you ſerve it in, and put ſome Slices of Anchovies a-top of them; ſee that your Sauce has a good Taſte, pour it over your Eggs, and ſerve hot for a ſecond Courſe, or a By-diſh.

You may dreſs, the ſame Way, a Cullis of Craw-fiſh, or Craw-fiſh Tails with Eggs, or a green Sauce, or hot Remoulade, or elſe a white, green, or brown Ragout, or an *Italian* Sauce. You will find the Way of making them, under the Head of *Cullis* and *Sauces*.

Eggs with Sorrel.

TAKE Sorrel and a few Lettuce, pick and waſh them, put them on a Table, and give them a few Cuts with a Knife; put them in a Stew-pan with a Bit of Butter, Parſley, and Chives haſhed, and Muſhrooms if you have any; ſeaſon it with Salt and Pepper, put all on the Fire, and let it ſtew ſlowly; being almoſt dry, powder it with a Pinch of Flour, and wet it with Gravy, or Broth. Then make a Binding with Yolks of Eggs proportionable to your Quantity of Sorrel, mix your Binding with Cream, or Milk, and put a little Nutmeg to it, and ſome ſmall Bits of Butter; bind your Sorrel, obſerve it be of a good Taſte, dreſs it in the Diſh you ſerve it in, and put ſome hard Eggs over it, cut in two or four Pieces; the Yolks of your Eggs ſhould not be quite hard. You may put under this Sort of hard Eggs ſome Endives, Lettuce, Cucumbers, Celery, Heads of Aſparagus, and young Peaſe, when in Seaſon, or a white Sauce.

Eggs with Muſhrooms.

TAKE Muſhrooms, pick and waſh them well, cut them in Slices, and put them in a ſmall Stew-pan with a Bit of Butter; let them fry a few Turns on the Fire, powder them with a Pinch of Flour, and wet them with Broth; ſeaſon them with Salt, Pepper, and a Bundle of ſweet Herbs, and let them ſimmer ſlowly; make a Binding with four or five Yolks of Eggs, and thin it with Cream, a little Nutmeg, and Parſley haſhed; mind that your Ragout taſte well, bind it with your Binding; have ſome new-laid Eggs ready and poached in Water, as ſaid before, dreſs

dreſs them handſomely in their Diſh, put your Ragout of Muſhrooms over them, and ſerve them hot for a ſecond Courſe or By-diſh.

ANOTHER Time, fry your Muſhrooms and wet them with Gravy. You may put equally a Ragout of Muſhrooms of both Colours, Morilles, Truffles, a haſh'd Sauce, or a Sauce with Gammon cut in ſmall Dice.

Eggs, the Grandmother's *Way.*

PUT ſix Yolks of Eggs in a Stew-pan, ſeaſon them with Salt, a little Pepper and Nutmeg, mix and ſtir them with good Gravy, and ſtrain them through a Sieve; then put a Stew-pan with Water on a Stove, and put the Diſh you ſerve your Eggs in over it, ſo that the Diſh touch the Water; put your Eggs in that Diſh, cover it with another Diſh, and put a little Fire on it. Your Eggs being faſtened, put a little Veal-gravy over them, and ſerve them hot for a By-diſh.

ANOTHER Time, dreſs them with Broth, inſtead of Gravy.

Eggs, the Huguenot *Way.*

PUT a Diſh on the Fire with Gravy, break your new-laid Eggs in it, and ſeaſon them ſlightly with Salt, Pepper, and Nutmeg; put a red-hot Iron over them, to make them take a Colour, and poach; cover them with another Diſh, that they may have Time to be done, and take Care they do not grow hard; when enough, take them off, and their Gravy, and let it boil in a Stew-pan, that it may clarify; ſtrain it through a ſilk Sieve, put it again over your Eggs, and ſerve it hot for a ſecond Courſe.

Eggs, the Huguenot *Way, with Eſſence.*

PUT a little Eſſence of Gammon of Bacon in a Diſh, and break your Eggs, as above; dreſs them, the ſame Way, and, when done, put a little Eſſence of Gammon over them, to moiſten them, and ſerve them hot for a ſecond Courſe.

Eggs, the Huguenot *Way, with Lobſter-Cullis.*

PUT a little of Lobſter-cullis in a Diſh, and break the Quantity of new-laid Eggs in it which you want; put them on a Stove, and have a red-hot Shovel, to poach them a-top; when done, and not hard, put a little Cullis of Lobſters over them, and ſerve them hot for a By-diſh. The Manner of making the ſaid Cullis is deſcribed among the *Culliſſes.*

ANOTHER Time, put Lobſters Tails in your Cullis.

Little Janttee *Eggs.*

PUT ſix Yolks of Eggs in a Diſh, and four with the Whites; put ſome Bſkets of bitter Almonds to them, with preſerved Lemon-peel haſh'd, a little Water of Orange flower, or Leaves of criſped Orange-flower, a Pinch of Salt, and a little Cream; put your Diſh on the Fire, and be ſtill ſtirring with a wooden or ſilver Spoon. When your Eggs are done, ſpread them over the Brim of your Diſh, powder them with Sugar, glaze them with a red-hot Pan, and ſerve them hot for a By-diſh.

Eggs with Milk.

PUT a Pint of Milk in a Stew-pan with a Bit of Sugar, a little Cinnamon in a Stick, a Bit of green Lemon-peel, and a Pinch of Coriander pounded, boil them, and let them cool; when cold, put a Sieve over a Dish, break six Eggs in it, take off the Whites of three of them, pour your Milk over them, and strain the Whole through your Sieve once or twice; when strained, put a Stew-pan on the Fire with so much Water, that it touch the Bottom of your Dish, and put the Dish you serve in on it; pour your said strained Preparation in it, and cover it with another Dish, with Fire upon it; when done enough, powder it with Sugar, glaze it with a red-hot Pan, and serve it either hot, or cold, for a second Course.

Eggs with Bacon.

HAVE some melted Bacon, then get streak'd Bacon, and cut it in as small Dice as you can, and enough, that there may be some for all your Eggs; your small Dice being made, put them on the Fire, in a Stew-pan, to melt Part of their Fat away: Then put melted Bacon, about a small Ladle, in a Stew-pan, with about a Dozen of your small Dice, stoop your Stew-pan on one Side, and break one Egg into it, keeping it as round as you can. The small Dice will, if you take Care, stick to the Egg; mind also, that the Yolk be not hard. Poach all the Eggs you dress, one after another, the same Way. If you have small Dice left, put them in a Stew-pan with a little Cullis and Gravy; if you have none left, cut some, and dress them as the former. Your small Dice being fried, and having a good Relish, put a Lemon-juice to them, dress your Eggs in their Dish, put your Dice above them, and serve them hot.

Eggs with Bacon, the English *Way.*

PUT a small Ladle of Cullis in the Dish you serve your Eggs in, and break a Dozen of Eggs into it, more or less, according to the Size of your Dish; have some streak'd Bacon almost boiled, cut the Length of Half a Finger, and as thick as the Blade of a Knife; have Bits of Bread cut, the same Way, and fry them with a little Butter, to give them a Colour; then put them about your Dish with a Slice of Bacon between each Piece of Bread, and put also a few of them over your Eggs; season your Eggs with a little Salt, Pepper, and Nutmeg; wet them with a little Cullis, and let them do, with Fire under and a-top, but take Care their Yolks do not harden; when enough, serve them hot for a By-dish.

Eggs, the English *Way.*

PUT some Butter, or Hog's-lard, in a Pan, or Stew-pan, on the Fire, and, when it is very hot, break an Egg in it, and let it colour on all Sides; poach as many as you will serve in your Dish, the same Way; your Eggs being poached, make a little Sauce: Knead a little Bit of Butter in Flour, and put it in a Stew-pan with a little Gravy, Salt, Pepper, and a little Dash of Vinegar; bind your Sauce, put it in the Dish you serve it in, put your Eggs above it, and serve it hot.

Eggs

Eggs fry'd whole, or dropp'd in Butter.

RUB over with Butter the Bottom of the Diſh you ſerve your Eggs in, break as many Eggs in it as it may handſomely hold, ſeaſon them with a little Salt, Pepper, and Nutmeg, and put a little Cream, or Milk, to them; put them on a ſmall Fire, cover them with another Diſh, have a red-hot Iron, to give them a Colour, and, being done, ſerve them hot.

Eggs dropped in Cream, the Piedmont *Way.*

FILL a Diſh almoſt full of Cream, put it on the Fire, and, when the Cream boils, break as many Eggs in it as your Diſh will hold; ſeaſon them with Salt, Pepper, and Nutmeg, cover them with another Diſh, take Care they be not hard, and, when enough, ſerve them hot.

Eggs, the Lombardy *Way.*

POACH ſome Eggs in boiling Water; being poach'd, put them in cold Water, take the Yolks out of it, and let them not be hard; when the Yolks are taken out, fill the Whites with a very fine paſted Cream well ſeaſoned, put ſome Marmalade of Apricocks in your Cream, garniſh the Bottom of a ſmall Diſh with it, and put your Cream upon a Stove, to let it harden; then powder your Eggs with Sugar, put them a Moment in the Oven, glaze them with a red-hot Iron, powder them with ſmall Sugar plums, and ſerve them hot.

Eggs, the Antidame *Way.*

HAVE ſome Parſley, Chives, Anchovies, and Capers, and haſh them each ſeparately; put ſome good ſweet Oil of Olives in the Diſh you ſerve in, break ſix Eggs in it, take four other Eggs, put their Yolks on a Diſh, and whip the Whites into Snow; when they are thoroughly whipped, put the Yolks with the Parſley, Chives, Anchovies, and Capers, and beat them all well together; ſeaſon it with Salt, Pepper, a little Nutmeg, and a Lemon-juice; then put this Compoſition with your other Eggs that are already in the Diſh, and let them do with Fire under and a-top; they muſt not be left long ſo, for a Moment is enough to do them. When enough, ſerve them hot.

A Pancake with Gammon of Bacon.

TAKE of Gammon of Bacon, ready boiled, Nothing but the Lean, and haſh it; break the Quantity of Eggs you want for your Pancake, ſeaſon them with a little Pepper, haſh'd Parſley, and put the Half of your haſh'd Gammon, and a Spoonful of Cream, to it; beat the Whole well together, make your Pancake, dreſs it in a Diſh, and let it not come over the Brim of the Diſh; put the reſt of your Gammon haſh'd in a Stew-pan with a little Cullis, put it above your Pancake, and ſerve it hot.

A Pancake of a Calf's Kidney.

TAKE a Calf's Kidney with its Fat, ready boiled, and haſh it well with Parſley; take the Quantity of Eggs you think fit for your Pancake, break them in a Stew-pan, ſeaſon them with a little Salt, and put

your hash'd Kidney and three or four Spoonfuls of Cream in it; fry your Pancake with good Butter, dress it in a Dish, and serve it hot for a second Course.

A Pancake puffed with a Kidney of Veal.

TAKE a Calf's Kidney roasted, hash it with its Fat; being well hash'd, put it in a Stew-pan, a small While, on the Fire to warm it, take it from the Fire, and put one Basting-ladle of sweet Cream to it; add twelve Yolks of Eggs, and whip the Whites of them into Froth or Snow; season your Preparation with a little Salt, hash'd Parsley, and a little preserv'd Lemon-peel hash'd; put your twelve Whites beat into Snow with the rest, and beat them well; put a Bit of Butter in a Pan, and, when melted, put your Yolks and Whites and all to it; let it do slowly, and have a red-hot Iron over it. Then put your Pancake in the Dish you serve it in, and put it on a Stove, that it may puff or rise; when risen high enough, powder it with Sugar, glaze it with a red-hot Pan, or Shovel, but do not touch the Pancake, and serve it hot for a second Course.

A Pancake with Sugar.

WHIP twelve Whites of Eggs into Froth or Snow, and put their Yolks to them with Lemon hash'd very small, some Cream, and Salt; the Whole being thoroughly beat together, put a Bit of Butter in a Pan on the Fire; your Butter being hot, put your Eggs in it, and, when your Pancake is enough, dress it in its Dish, powder it with Sugar, glaze it, at the same Time, with a red-hot Pan, or Shovel, and serve it hot.

A Pancake, with Beans, or other Greens, with Cream.

TAKE Beans, take off the Husks, and fry them with a little Butter, a Sprig of Parsley, and a Chive; put a little Cream to it, season it slightly, and let it do on a slow Fire; make a Pancake with new-laid Eggs, and a little Cream, and salt it, at Discretion; when enough, dress it on a Dish, bind the Beans with one or two Yolks of Eggs, pour them over your Pancakes, let them fill your Dish to the Brim, and serve it hot.

A Pancake, the Noailles *Way.*

TAKE a Quart of Milk, and put in a Stew-pan a silver Spoonful of Rice-Flour and a little Salt; mix that Flour, stir it with a little Milk, put eight Yolks of new-laid Eggs, and mix them well with the Remainder of your Quart of Milk; add Half a Pint of Cream, a small Stick of Cinnamon, and Sugar in Proportion; let it do on a Stove, stirring continually, till it begins to boil; then take it off, and let it cool; hash some green preserv'd Lemon-peel, with bitter Almond-biskets, other Biskets, and a little Orange-flower Water, mix the Whole with your Cream, and take out your Stick of Cinnamon; take eighteen new-laid Eggs, whip the Whites, as for Meringues, and put twelve of the Yolks to them, still whipping them; pour your Cream prepared in it, and mix all well together; rub a Pulpeton-pan, or Stew-pan, all over with good Butter, put your Pancake in it, and put it in the Oven; when done, put it in a Dish upside down, and serve

ſerve it hot. You may, if you will, glaze it with Sugar, and a red-hot Pan, or Shovel.

A Pancake with Marrow.

TAKE a Quarter of a Pound of ſweet Almonds and Half a Dozen of Bitter Ones, peel them, and pound them, ſprinkling them with a little Milk and Water of Orange-flowers, leſt it ſhould turn; being pounded, add ſome green Lemon-peel haſhed, ſome dry Preſerves, ſuch as Apricots and others, and as big as a Fiſt of Beef-marrow; pound the Whole over again, and wet it well with Half a Pint of Cream, to make it liquid. Take eighteen freſh Eggs, whip the Whites of them, and put the Yolks to them, with the Almond-paſte and Marrow of Beef pounded; mix the Whole well together, and put a little Salt to it; rub a Stew-pan, or Pulpeton-pan, all over with good Butter, put your Pancake in it, and put it in the Oven; when enough, turn it, dreſs it on a Diſh, glaze it with powder'd Sugar and a red-hot Iron, and ſerve it hot for a ſecond Courſe.

A Pancake roll'd with Cruſts of Bread.

TAKE ſome Cruſts of Bread very dry, as large as a Sixpence, a little Parſley, Chives haſh'd, and Muſhrooms; beat eighteen Eggs, and put your haſh'd Parſley, Chives, and Muſhrooms, with a Baſting-ſpoonful of Cream, a little Salt, Pepper, and Cruſts of Bread; then beat your Eggs, and put ſome good Butter in your Pan; when well melted, put your Eggs in it, and form your Pancake; when done enough, roll it round from one End to the other, dreſs it handſomely in its Diſh, and ſerve it hot for a ſecond Courſe.

A Pancake with Oyſters.

TAKE Oyſters, blanch them in their Liquor, clean them handſomely one by one, and put them on a Plate; fry two third Parts of your Oyſters in a Stew-pan with a little Butter, wet them with ſome of their own Liquor, and a little Cullis, and put a little Pepper to them. See that your Oyſters be not too much done, and that your Ragout has a good Taſte. Break a Dozen of Eggs, ſeaſon them with a little Salt, and haſh'd Parſley; have ſome Cruſts of Bread as big as a Shilling, give three or four Cuts with your Knife to each of the third Part of Oyſters you have left, put them in your Eggs with a little Cream, and beat the Whole well together. Put ſome Butter in a Pan, and, when it is melted, put your Pancake in it, and put it on the Fire, ſtirring it all the While; when it is done, put in your Ragout of Oyſters, without their Sauce, roll your Pancake in the Pan, turn it immediately upſide down in the Diſh you ſerve it in, pour your Oyſter-ſauce over it, and ſerve it hot for a ſecond Courſe.

A Pancake with Craw-fiſh.

MAKE a Ragout of Craw-fiſh Tails, Muſhrooms, and green Truffles, if you have any. (You will find the Manner of making it, in the Chapter of *Culliſſes*.) Your Ragout being done, take the third Part of it and haſh it; break twelve Eggs, put a little Cream to them, with Parſley and Chives haſh'd, and beat them all together; put ſome Butter in a Pan, and make your Pancake; when it is done, put your Craw-fiſh over them, without their Sauce; roll your Pancake immediately

diately in the Diſh you ſerve it in. Then put your Sauce of Craw-fiſh Tails over them, ſerve them hot for a ſecond Courſe, and ſee that the Whole has a good Reliſh.

A Pancake in Galantine.

TO this Pancake belong ſeveral Ragouts; one of Gammon of Bacon cut in ſmall Dice, another of Truffles, another of fat Livers cut in Dice, another of Muſhrooms, and one of Sweet-breads of Veal cut in Dice. That of Sweet-breads of Veal, cut in Dice, is made in the following Manner: Your Sweet-breads being cut in Dice, take a few Muſhrooms, fry them in a Stew-pan with melted Bacon, wet them with a little Gravy, and let them ſoak on a ſlow Fire, for a Quarter of an Hour; take off all the Fat, bind with a Cullis of Veal and Gammon of Bacon, and fry the other Ragouts, the ſame Way, each in a Stew-pan; being ready done, take a third Part of each Ragout, which haſh ſeparately. Make ſix Pancakes, of eight Eggs each, in ſix Diſhes, and put their different Ragout to each of them, the ſaid Ragout being haſh'd, firſt, with a little Parſley, a little Cream, and ſome ſmall Cruſts of Bread; beat each of them in their own Diſh, heat your ſix Ragouts, and ſee that they have a good Reliſh, and not too much, or too thin a Sauce. You commonly ſerve this Pancake in a Pan; it may be ſerved alſo in a Diſh. Put a Pan on the Fire with good Butter, and make one of your Pancakes; when it is done, turn it upſide down in a Diſh, and dreſs it handſomely in your Pan, or large Diſh; pour your Ragout (of which ſome is haſhed) above it; make another Pancake, and, when it is done, turn it upſide down; dreſs it above the other, and put its Ragout above it, being the ſame of which Part is haſhed in the Pancake; make the remaining four, the ſame Way, putting them upſide down above each other, with their different Ragouts, and, when they are done, ſerve them hot for a ſecond Courſe.

A Pancake with Blood.

TAKE fifteen new-laid Eggs, whip their Whites into Froth, and put the Yolks to them; take the Blood of ten or twelve Pigeons, which ſtrain through a Sieve, put it in your Pancake, and whip it; put a little Salt and Pepper to it, and a Quarter of a Pound of good Butter cut in ſmall Bits, with four or five ſilver Spoonfuls of Cream; whip the Whole well together, and put another Quarter of a Pound, or more, of good Butter in a Pan over a good clear Fire; when your Butter is melted, put your Pancake into it, and turn it always on the Fire, till it is done; have a red-hot Shovel, or Pan, and put it above your Pancake, ſo that it may do a-top, dreſs it on its Diſh, and ſerve it hot for a ſecond Courſe.

A ſtuffed Pancake.

TAKE the Breaſt of a Chicken, or ſome other Kind of Fowls, roaſted and cut in Dice, ſome Muſhrooms, and Gammon of Bacon alſo cut in Dice, fat Livers, Truffles, and other Garniſh, the Whole in a Ragout; form your Pancake, and, before you dreſs it on its Diſh, put a Crumb, or Craſt, of Bread to it, pour your Ragout in the ſame Pan, and dreſs your Pancake handſomely on its Diſh. When you ſerve it, wet it with a little Gravy, and ſerve it hot. You may ſtuff your Pancakes

cakes with all Sorts of Ragouts, so I will say no more about it, but that they may be of Kidnies of Veal, Livers of Rabbits, or Leverets, Sweet-breads of Veal, fat Livers, *&c.* both for Fast-days or *Lent*, or with a Stuffing of Fish, of Roes of Carps, and Stuffings of Herbs.

A Pancake with the Liver of a Roe-buck.

TAKE the Liver of a Roe-buck, take the Skin off, and hash it very small; take a large Bit of Butter, and put it on the Fire in a Stew-pan, with a few Chives, Mushrooms, and Parsley hashed; put your hashed Liver to it, and season it with Salt, Pepper, sweet Herbs, and fine Spices; take it off the Fire, when done, and let it cool; when it is cold, break a Dozen of Eggs in it, both Whites and Yolks, beat the Whole together, and put a Pan on the Fire with good Butter; when it is melted, pour your Pancake in it, take a red-hot Shovel, hold it over your Pancake, that it may do a-top as well as under, dress it in its Dish, and serve it hot.

A Pancake in Poupiet.

BREAK two Dozen of Eggs, and season them with Salt, Pepper, Chives, Parsley, and Mushrooms hashed, sweet Herbs, and fine Spices. Make a Hash of roasted Fowls, such as Chickens, Partridges, or Pigeons; these being hashed very small, put them in a Stew-pan, and season them with Salt, Pepper, Chives, Parsley, sweet Herbs, fine Spices, and a Bit of Rocambole hashed together, with the Juice of a Lemon; see they have a good Relish, and put seven or eight Yolks of Eggs to it, to bind the Hash together; put a Pan on the Fire with a large Bit of Butter, and, when it is melted, put the Half of your Eggs in it. When your Pancake is done, spread one Half of your Hash all over your Pancake, roll it very close, take it out of the Pan, and put all in a Baking-pan; then do the same with the other Half. Both your Pancakes being thus done, sprinkle them with melted Butter, and bread them with Crumbs of Bread rasped very small, or with half *Parmesan* Cheese and half Crumbs; let them take a Colour in the Oven, or with Fire on the Lid of the Pan; put an Essence of Gammon in the Dish you serve them in, cut your Pancake in Pieces, the Length of four Inches, and serve them hot for a second Course.

ANOTHER Time, serve this Pancake without breading it, and only put an Essence over it. You may also do it, the same Way, with Gammon, or all other Flesh of Fowls, each separately.

A Pancake with Eels.

BREAK two Dozen of Eggs, and season them with Salt, Pepper, Chives, and Parsley hashed, sweet Herbs, and fine Spices, and beat them well together. Take an Eel, strip it, gut it, take off all the Flesh, and hash it very small; take a Bit of Butter, put it in a Stew-pan with your Hash of Eels, and season it with Salt, Pepper, Parsley, Chives, and Mushrooms hashed, sweet Herbs, and fine Spices; put your Hash on the Fire, powder it with a Pinch of Flour, and wet it with a little Gravy and a little White-wine; let it do, let the Sauce be very short, add to it half a Dozen of Yolks of Eggs, to bind it, and mind it has a good Relish. Then put a Bit of Butter in a Pan on the Fire, put one Half of your beaten Eggs, and Part of your Hash in it; roll it from one End to the other, and put it in the Dish you serve it up in.

Make the other Pancake, the same Way. Both being done, put them in a Dish, dip them in melted Butter, bread them with fine Crumbs, cut them like Bits of Eels, let them take a Colour in the Oven, or on the Gridiron, put them in Order in their Dish, and serve them up hot.

Eggs mixed and stirred with Anchovies.

BREAK a Dozen of Eggs in a Stew-pan, take away six Whites from them, mix three or four Anchovies with them, and season them with a little Salt, Pepper, Nutmeg, Gravy, some Cullis, or Essence of Gammon of Bacon, if you have any, and a large Bit of fresh Butter kneaded with a little Flour; then let them do, and, when they are done enough, put a small Handful of rasped *Parmesan* Cheese, with a Lemon or an Orange-juice, take Care it has a good Relish, and serve it hot for a By-dish or second Course.

Eggs mixed with Truffles.

BREAK Eggs, as above, and add some Truffles hashed very small, according to the Season, instead of Cheese or Anchovies. Another Time, put some Mushrooms, according to the Season, instead of Truffles, or Points of Asparagus.

Cheese melted with Truffles.

HAVE good *Guienne* or *Parmesan* Cheese, and take the Quantity of it you want; cut it all in small Slices, or rasp it, and put it in a Plate, or Dish, with half a Glass of Water, or rather good White-wine; season it with Pepper, Nutmeg, Parsley, Chives, or some fresh Truffles hashed very small; put your Dish on a Stove, or Chafing-dish, and put a Bit of Butter as large as an Egg; when your Cheese begins to melt, take Care you stir it with what you think proper; being melted, take the White of an Egg whipped into Froth, which put in it, and stir it well; you may add the Yolk, if you will. Take some Sippets of Bread, fry or toast them, let them be as long as your Finger, and put them about the Brim of your Dish; add an Orange juice, and serve it hot. Another Time, dress it without Truffles, or Parsley, and Chives, by adding a small Rocambole to those that love it.

Eggs, the Sultaness's *Way.*

GET scalded Pistachoes, with some streaked Bacon cut in thin Slips, as long as a Thumb, and above half done; take half a Dozen of Eggs, and beat them well together; season them with Salt, Pepper, and a little sweet Basil in Powder, and put some Kernels of Pistachoes, some small Pieces of your Bacon, with some Spoonfuls of Cullis and Gravy, and a Piece of good Butter melted; put one Half of your Eggs in the Dish you serve them up in, garnish the Brims of your Dish with your Slips of Bacon, and break another half Dozen, or Dozen of Eggs, according to the Size of your Dish; put the rest of your other Eggs over them with Kernels of Pistachoes, and powder the Whole with Sugar. Then put your Dish on a moderate Fire, with the Lid of a Baking-pan over them, take Care your Eggs be not over done, and serve them hot for a second Course.

The same, another Way.

BREAK a Dozen of Eggs, Whites and Yolks, or according to the Size of your Dish, but not less than a Dozen for a small Dish; your

your Eggs being well beaten, ſeaſon them with a little Salt, Powder-ſugar, and Cinnamon, preſerved Lemon-peel haſhed, criſped Flower of Orange, ſome Kernels of Piſtachoes, and ſome bitter Almond Biskets pounded; put the Diſh you ſerve them in upon a moderate Fire, pour your Compoſition of Eggs in it, and put the Lid of a Baking-pan over it, with Fire upon it; when your Eggs begin to riſe, powder them with Sugar, let them take a fine Colour, and ſerve them immediately for a ſecond Courſe or By-diſh.

CHAP. XLVII.

Of dainty Diſhes with Cream.

Rice-cream.

TAKE two Spoonfuls of Rice-flour, put it in a Stew-pan, mix it with good Cream, ſeaſon it with Sugar, and ſtrain it off; put it into the Stew-pan again, with a Stick of Cinnamon, a Bit of green Lemon peel, and a little Orange-flower Water; let it be done upon the Fire, but not very long; when done, and pretty thin, diſh it up, put it in a cool Place, and, when pretty cool, ſerve it up for a dainty Diſh. It may be glaz'd, as your Fancy leads you.

Velvet-cream.

TAKE a Pint of Cream, put it with a Bit of Sugar in a Stew-pan over the Fire, and take a Couple of Gizzards of either Fowls, or Chickens; open them, take out the Skin, waſh it well, and cut it very ſmall; put it in a Cup, or other Veſſel, and put in it ſome of your boil'd Cream, lukewarm; then put it near hot Cinders, till it takes, put it in your Cream, and ſtrain it off two or three Times; put your Diſh on hot Cinders, lay it upon a Level, and put your Cream in it, covering it with another Diſh, with a few Charcoals over it; it being taken, put it in a cool Place. If you ſerve it up with Ice, put it in a tin Mould with Ice both over and under. Creams with Ice are made the ſame in a Kitchen.

Cream like Velvet with Piſtachoes.

TAKE a Quart of Cream and a Bit of Sugar, and let it boil, as aforeſaid; take a Quarter of a Pound of ſcalded and well pounded Piſtachoes, and reſerve a Dozen of whole ones, to put round your Diſh; take a Couple of Gizzards, and order them, as before; put the Piſtachoes into your Cream, and the Skin of your Gizzard, as you have done with the Cream before; ſtrain off your Cream two or three Times, pour it into the Diſh you ſerve it in, and cover it with another Diſh, with Charcoal over it; it will take preſently; then put it in a cool Place, and, when you ſerve it up, garniſh your Diſh with the reſerv'd Piſtachoes. This will be a cool dainty Diſh. It may be put in Ice, as the aforeſaid Cream.

THIS Way of congealing thoſe Creams is better than to make Uſe of Rennet, or Thiſtle. If your Cream is not green enough, blanch ſome

ſome Spinage, ſqueeſe, pound, and put it in your Cream, and it will be green enough. If you will make it red, take Cochineal, or ſome Juice of bak'd Beets.

Cream of Piſtachoes, as Bain Marie.

TAKE a Quart of Cream, or Milk, put in a Bit of Sugar, a Stick of Cinnamon and a Bit of green Lemon, and let it boil a little; put in it a Quarter of a Pound of ſcalded and well pounded Piſtachoes, and reſerve ſome Piſtachoes whole, to garniſh your Diſh with. When I ſay a Quarter of a Pound, it is only for a ſmall Diſh; for the Quantity muſt be proportionable to the Bigneſs of the Diſh. Set your Sieve over a Diſh, pour in your Cream of Piſtachoes, with ſix Yolks of Eggs, and ſtrain it off two or three Times; after this, put a Stew-pan full of Water on a Stove, and, put a Diſh bigger than your Stew-pan over your ſaid Stew-pan, ſo that the Bottom of the Diſh may touch the Water; then put it in your Cream, cover it with another Diſh, and turn it upſide down with ſome Charcoal over it. Your Cream being taken, ſerve it up either hot, or cold.

Velvet-cream, with Chocolate.

TAKE a Quart of Cream, put in it a Bit of Sugar, a Stick of Cinnamon, and a Bit of green Lemon-peel, with a Quarter of a Pound of Chocolate broken in Pieces, and let it boil all together; your Chocolate being well mixt and boil'd, and your Cream palatable, take it off; then take two or three Gizzards of either Fowls, or Chickens, open them, take out the Skins, and waſh and cut them ſmall; put theſe Skins in a Cup, or other Veſſel, with a Glaſs of your lukewarm Cream, and put it near the Fire, or on hot Cinders; as ſoon as it is taken, put it in your Chocolate-cream, and ſtrain it off two or three Times; then put a Diſh over hot Cinders very level, pour into it your Cream, and cover it with another Diſh with ſome Charcoal over it. Your Cream being taken, put it in a cool Place, and uſe it, when you will. You may alſo put it in Ice, if you pleaſe.

Chocolate-cream, after the Manner of Bain Marie.

YOUR Cream being boil'd and order'd, as aforeſaid, place your Sieve upon your Diſh, and put in it ſix Yolks of Eggs, with your Chocolate-cream prepar'd, as before; ſtrain it through a Sieve, put a Stew-pan full of Water on the Fire, let the Bottom of your Diſh touch the Water, put your Cream in it, and cover it with another Diſh, with Fire over it. Your Cream being taken, put it in a cool Place, and ſerve it up for a dainty Diſh, either cold, or hot.

Tea-cream.

TAKE a Quart of Cream, and put it over the Fire in a Stew-pan with a Bit of Sugar, and about a Quarter of an Ounce of the beſt Tea; let your Tea boil in the Cream, keep it ſtirring, till it has taken the Taſte of the Tea, take it off, and take two or three Gizzards of either Fowls, or Chickens; open them, take out the Skin, waſh it, and cut it ſmall; put it in a Cup, or other Veſſel, with a Glaſs of Tea-cream, and put your Cup near the Fire, or over hot Cinders; as ſoon as it is taken, put it in your Tea-cream, ſtrain it off two or three Times into your

your Dish, put it on hot Cinders, and cover it with another Dish, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish.

IF you will do your Tea-cream, as *Bain Marie*, break into it six Yolks of Eggs, and put your Dish over a Stew-pan full of hot Water; let the Bottom of your Dish touch the Water, and cover your Cream with another Dish, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish, either hot, or cold.

Coffee-cream.

TAKE a Quart of Cream, put it in a Stew-pan with a Bit of Sugar, and two Spoonfuls of grounded Coffee, let it boil all together, and take it off; take two or three Gizzards of either Fowls, or Chickens, open them, take off the Skin, wash it, cut it small, and put it in a Cup, into which put a Glass of Coffee-cream; then put this Cup near the Fire, or on hot Cinders; when it is taken, put it in your Coffee-cream, and strain it off two or three Times; put your Cream on hot Cinders in a Dish, and cover the same with another, with Fire over it. Your Cream being taken, put it in a cool Place, and serve it up for a dainty Dish. You may put it in Ice, as said before.

Orange-flower Cream.

TAKE a Quart of Cream, and put it into a Stew-pan with a Bit of Sugar, and some crisped Orange-flower, which must prevail; let all boil together, and, it being taken off from the Fire, take two or three Gizzards of either Fowls, or Chickens; open them, take off the Skin, wash it, cut it small, and put it in a Cup full of your Orange-flower Cream; put this Cup near the Fire, or on some hot Cinders, and, this Cream being taken, put it in a Stew-pan, with the Remainder of your Orange-flower Cream, which strain off directly two or three Times; put your Dish on hot Cinders, put in your Cream, set the Dish level, and cover it with another Dish with a little Fire over it. The Cream being taken, put it in a cool Place, and serve it up for a dainty Dish.

THE Cinnamon-cream is made, after the same Manner.

A white and thin Cream.

PUT in a Stew-pan about two Spoonfuls of fine Flour, mixt with a Quart of Milk, or Cream; put in it Sugar, Cinnamon, Orange-flower Water, and grated Lemon; put the Stew-pan on the Fire, keep it stirring, and, being boil'd thin and palatable, strain it off; then mix with your Cream six Whites of Eggs beaten to Snow, dish it up, and put it in a cool Place, to be serv'd, when you please.

Pastry-cream.

IF you will make enough to serve several Times, beat up twelve Eggs, take Half a Pound of fine Flour, rather more than less, and stir it all together; add another Dozen of Eggs, beating them up with the rest, and put about three Quarts of Milk in a Stew-pan, to boil; when it boils, pour all into it, and keep it stirring; put in it a little Salt and about Half a Pound of Butter, and let it boil enough, but let it not stick to the Bottom; your Cream being thickened and boiled enough,

enough, put it in another Stew-pan, till it be cold. When you make Cuſtards of this Cream, put it in a Stew-pan, add ſome Sugar, and preſerved green Lemon peel cut ſmall, with a little Orange-flower Water, five Whites of Eggs beat up to Snow, ſome melted Marrow, or Beef-ſuet, or melted Butter. The Whole being well mixt and ſtrain'd off, make your Cuſtards with good Puff-paſte; make a Border round, and put in your Cream. When your Cuſtards are baked, glaze them, and ſerve them up for a dainty Diſh.

Burnt Cream.

TAKE four or five Yolks of Eggs, more or leſs, beat them up in a Stew-pan with a Duſt of Flour, and pour in it, by Degrees, about a Pint of Milk; put in it a little Stick of Cinnamon and ſome green Lemon-peel; but, to make it the more delicate, mix with it ſome pounded Piſtachoes or Almonds, or bitter Almond-biſkets, and a little Orange-flower Water; put it on a Stove with a briſk Fire, and ſtir it, leſt it ſtick to the Bottom; when done, put a Diſh on a very hot Stove with Sugar and a little Water; the Sugar being coloured, put in your Cream, and draw together the Sugar with a Knife from the Border over your Cream, and ſerve it up immediately. If you have no ſilver Diſh, burn your Cream in a Stew pan, and ſlide it in your Diſh.

Cream, the Italian *Way.*

TAKE about a Pint of Milk, more or leſs; to make it the more reliſhing, put in ſome Sugar, a Stick of Cinnamon, and a little Salt; being boiled, ſtrain it three or four Times through a Sieve, with four or five Yolks of new-laid Eggs, put your Diſh over the Fire, put in it your Milk, and cover your Diſh, with Fire under and over, till your Cream is well taken. It muſt be ſerv'd up hot. All theſe dainty Diſhes will be more delicious with Cream than with Milk.

Crackling Cream.

TAKE four or five Yolks of Eggs, more or leſs, beat them up, and pour in, by Degrees, ſome Milk, till your Diſh be almoſt fill'd; put in it grated Sugar, green Lemon-peel raſp'd, and put your Diſh over a quick Fire; ſtir your Milk, till it be almoſt taken, lower your Fire, and keep it ſtirring; put ſome of your Cream round your Diſh, leaving but little in the Bottom; take Care your Cream is not burnt, but only ſticking to the Diſh; when done enough, colour it with a Fire-ſhovel red-hot; then, with the Point of a Knife, looſen your Cream round the Diſh, without breaking it, and put it again in the Diſh it was in before, to let it dry a little more in the Oven, till it be much diminiſh'd and Crackling.

Cream with the White of a Capon.

YOUR Capon being drawn, truſſed, roaſted, and grown cold, bone it, take off the Skin, and cut the Fleſh ſmall; take a Quarter of a Pound of ſweet-Almonds peeled, and pound with your Fleſh; put in a Stew-pan good Broth and Veal-gravy, with Crumbs of Bread, and Muſhrooms cut ſmall; let it boil together, and when taken off, mix with it the ſaid Capon-fleſh, and the pounded Almonds and Gravy; then ſtrain

ſtrain it two or three Times through a Sieve into a Diſh, with your Cream of Capon and five Yolks of Eggs; all this being put on hot Cinders, in the Diſh you deſign to ſerve up, and covered with Fire under and over, let your Fire be moderate, and, your Cream being taken, ſerve it up hot for a dainty Diſh.

You may make Creams with the White of Partridges, Pheaſants, or other Fowls, after the ſame Manner.

Fried Cream.

MIX a Quart of Milk with two Handfuls of fine Flour, with the Yolks and Whites of eight or nine Eggs well beat together; this being well mixed, put in a little Salt, ſome Butter, and ſome Lemon-peel cut ſmall, with Orange flower Water, and ſtir the Whole together on the Stove, till your Cream be thick. Your Cream being done, ſtrew Flour over your Dreſſer, and pour your Cream over it. When grown cold, it looks like a Pancake. Then cut it into Pieces as big as you pleaſe, fry it in hot Hog's-lard, taking Care not to let it ſcatter. Your Cream being fried, diſh it up with ſome Sugar, glaze it, if you pleaſe, with a red-hot Fire-Shovel, and ſerve it hot.

ALL Sorts of Creams are made more delicate with Rice-flower, than with common Flower only. You may likewiſe dip your Cream in beaten Eggs, ſtrew it with Crumbs of Bread, and dreſs it, the ſame Way.

Sweet Cream.

BOIL two Quarts of Milk and a Quart of Cream; when it boils up, take it off: Take off the Cream, which put in a Plate; let it ſtand a little, put your Pan on again, and ſo fill up your Plate, by Degrees, putting into it ſome Orange-flower Water with Sugar, before you ſerve it up.

Another Sort of white and thin Cream.

THREE Half-pints of Milk, with half a Quarter of a Pound of Sugar, being boiled, about ſeven Minutes, take it off from the Fire, put in it two Whites of Eggs well beaten, and ſtir it all together; put your Milk on again, let it boil a little, and keep it ſtirring; diſh it up, putting over it Orange-flower Water, and fine Sugar, and colour it with a red-hot Fire-ſhovel.

CINNAMON-CREAM is made after the ſame Manner.

Blanch à Manger.

TAKE two Calves-feet, and bone them; take a Fowl, draw it, and ſlit it in the Back, to take out the Lungs; paſs all together through ſeveral Waters, blanch it in boiling Water, and, this done, keep it a little While in freſh Water; then put it into a Kettle or earthen Pot, with about two Quarts and a Pint of Water, boil it, ſkim it, cover the Kettle, and draw it a little back, to boil it ſlowly, till half of the Broth is boiled away; when boiled, put a little of this Broth on a Plate, and let it turn to Jelly. If you find the Broth too weak, boil it a little more, but, if too ſtrong, put a little Water in it; ſtrain your Broth through a Napkin into a Stew-pan, let it ſtand a Minute, and take off the Fat. If you will make but one Diſh of your *Blanch à Manger*, take no more Broth than is required to fill it up. Take Half a Pound of ſweet Almonds, blanch them in Water, wipe them with a linnen Cloth,

Cloth, and peel and pound them, putting to it now and then a little Milk; this done, fill your Diſh with ſome of your Broth, putting in it a ſufficient Quantity of Sugar, a Stick of Cinnamon, and ſome Zeſts of green Lemon-peel, and put it on a Stove; when hot, take it off, and mix it with pounded Almonds; then put it on again, and ſtrain it through a Napkin, or a Sieve, into a Diſh; do the ſame over again the better to ſtrain off your Almonds; put a Sheet of white Paper over it, to take off the Fat, put a Drop of Orange-flower Water in it, put it into your Diſh, or Bowl, to make a Jelly, and ſerve it up cold.

OR you may take Calves Feet only and no Fowls.

Blanch à Manger *with Hartſ-horn.*

TAKE about a Pound of grated Hartſ-horn, let it boil, till the Water is clammy, and ſtrain off your Jelly into a Stew-pan; put in ſome Sugar, a little Salt, ſome Zeſts of green Lemon, a Stick of Cinnamon, and two or three Cloves, and put in ſome pounded Almonds; your Jelly being hot, ſtrain it off in a Sieve, or Napkin, two or three Times, and put over it a Sheet of white Paper, to take off the Scum; then put a Drop of Orange-flower Water, taſte it, let it be palatable, diſh it up, and let it ſtand in a cool Place, till it takes.

Almond-paſte for all Sorts of glaz'd Cuſtards and Crackling Cakes.

SCALD ſome Almonds, waſh them in freſh Water, pound them, ſprinkling them now and then with ſome Whites of Eggs and Orange-flower Water, and let it not turn to Oil; it being very well pounded, dry it, and mix it with ſome Sugar in a Stew-pan over the Fire; put two or three Quarters of a Pound of Sugar to a Pound of Almond-paſte, mix it together, and ſtir it, till you ſee it no more ſticking, and, putting the Back of your Hand over it, it doth not ſtick to it; then take your Paſte out, and mix it with powdered Sugar. You may likewiſe work this Almond-paſte, glaze it, and ſhape it, ſeveral Ways. The Parings that remain being dry, put them again in a Mortar, and pound them with ſome Whites of Eggs beaten up, which, being ſhaped divers Ways, may ſerve to garniſh your Diſh.

Cream with Ice for Cuſtards.

PUT a Spoonful of fine Flour in a Stew-pan with ſix Yolks of Eggs, and ſome Cream, or Milk, ſeaſoned with a little Salt, Sugar, a Stick of Cinnamon, and green Lemon-peel; let it boil together, keeping it thin, and, being ſtrained through a Sieve and grown cold, mix it with ſome Whites of Eggs well beaten up; then put it into ſeveral tin Boxes, into Ice mixt with Salt, and, at the ſame Time, take Half a Dozen of preſerv'd Apricots, half-ſugar'd, in ſuch another Box, with Ice, as before. You may take ripe Apricots ſtrewed with Sugar, inſtead of the other. Alſo you may take Peaches, Cherries, Strawberries and Raſpberries. Whilſt the Fruit and Cream are in Ice, make an Abbeſs with fine Almond-paſte, raiſing the ſame on the Border round; being of a good Colour, put the Cream in it, with the Fruit over it, and ſerve up your Diſh hot. If you make your Cream

with

with Piſtachoes, blanch and pound ſome of them, and put them in your Cream, before you ſtrain it off, to be iced, as aforeſaid.

Other Piſtachoes-cream for Cuſtards in Ice.

PUT about a Quart of Cream in a Stew-pan, with Sugar, Cinnamon, and green Lemon-peel, and let it boil a little; mix with your Cream ſix Yolks of Eggs, and ſome blanched and pounded Piſtachoes; put the Whole again over the Fire, for a Minute, keep it ſtirring, and ſtrain it off preſently two or three Times; your Cream being cold, mix it with the Whites of your Eggs, whipp'd up to Snow, and put the Whole into tin Boxes covered with Ice; when your Cream boils, put ſome Chocolate in it, and do it, as that before, with your Fruit over it, when put in your Almond-cruſt. You may likewiſe make Uſe of *Muſcatella* Grapes ſugar'd and iced, inſtead of the aforeſaid Fruit.

An Apple-cake.

MAKE a Marmalade with a Dozen of large ſour Apples, Half a Pound of Sugar, a Bit of Butter, a little pounded Cinnamon, and five Eggs; mix this all together, with a Dozen of Biſkets pounded, and put it in a Baking-pan, with Fire over and under, for Half an Hour; then take it off, grate Sugar over it, glaze it with a red-hot Fire ſhovel, ſcatter over it ſome ſmall Sugar-plums, and ſerve it up for a cold dainty Diſh.

Apples, the Portugueſe *Way.*

HOLLOW your Apples, and ſtick into them preſerved Lemon-peel; take ſome Paſtry-cream, Biſkets made with bitter Almonds, and Marmalade of Apricocks, and mix it all together; lay this Compoſition in the Bottom of your Diſh, and put over it as many of your Apples as your Diſh will hold; fill up afterwards the hollow Part of your Apples with the reſt, ſtrew it with Sugar, bake it of a good Colour, and ſerve it up hot for a dainty Diſh.

A Sort of Apples, called à la Bourdaloue, *in the Form of Snails.*

PUT in a Stew-pan a Bit of Sugar and Butter, with a little Water to melt the Sugar, being ſeaſoned with green Lemon-peel, preſerved Lemon-peel, and pounded Cinnamon; keep it on the Fire, to turn it to a thick Syrup; make a ſmall Hole in your Pippins, dip them ſeveral Times in your Syrup, but do not break them; then fill the Hollow of the Apples with their Marmalade, and, they being cold, roll up each of them in very thin Paſte, made for a ſhort Cruſt; roll ſome Puff-paſte, cut it into ſeveral Slips as thoſe for Cuſtards, and put them round your Apples, beginning from the Bottom to the Top, winding them round your Apples, ſo that they may look like ſo many Snails; when your Apples are baked, ſtrew them with Sugar, glaze them with a red-hot Fire ſhovel, and ſerve them up hot for a dainty Diſh.

A Loaf made, the Dauphine *Way.*

MIX in a Stew-pan two or three Spoonfuls of fine Flour with a ſufficient Quantity of Milk; put in it nine or ten Yolks of Eggs, with four or five Whites, a Bit of Butter, Sugar, and a Stick of Cinnamon;

mon; this having got a Body on the Fire, add to it ſome green Lemon-peel, grated Lemon-peel cut ſmall, and bitter Almond-biſkets, or, inſtead of them, bitter Almonds with a little Orange-flower Water, or ſome criſped Leaves of Orange-flower; mix the Whole together, and take a Loaf of a Pound Weight; make a Hole in the Bottom, take out the Crumb, and fill it up with ſome of this Cream mixt with Marmalade of Apricots. This Loaf having ſoaked in Milk, take it out, put it in a Diſh, ſtuck with preſerved Lemon-peel, with the Remainder of your Cream over it, put it into the Oven, and, when coloured, ſerve it up for a dainty Diſh. For a Change, your Loaf being ſoaked and drained, fry it in Hog's-lard, putting Sugar over it, glaze it in the Oven, and ſerve it up hot.

Small Loaves called a la Dauphine, *made the* Dauphine *Way.*

MAKE a Cream, as that before, put into it ſome Piſtachoes and Almonds cut in Slices; take ſome Loaves as ſmall as the Circumference of a Tea-cup, take out the Crumb, and fill them up with this Cream mixt with ſome Marmalade; this done, ſtop them with the Cruſt before taken out, and let theſe Loaves ſoak in ſome Sack, for a Quarter of an Hour; now fry them, ſtrew them with Sugar, let them be glazed in the Oven, and ſerve them up immediately for a dainty Diſh.

Small Loaves of Piſtachoes.

TAKE a Pound of blanched and pounded Piſtachoes, put them in a Stew-pan, take ſome *Savoy* Biſkets ſoaked in Cream, and add to it preſerved Lemon-peel, cut ſmall, and Sugar, to make it palatable; take ſome ſmall *French* Loaves five Inches long, and two broad; make a Hole in the Bottom, take out the Crumb, fill them up with your Piſtachoes, ſoak them in Cream, and place them in a Baking pan, ſo as not to touch each other; ſtrew them with pounded Sugar, let them be glazed in the Oven, and ſerve them up hot for a dainty Diſh.

Cream, the Sultaneſs's *Way.*

PUT in a Stew-pan three or four Spoonfuls of Rice Flour, and twelve Yolks of Eggs, reſerving their Whites to be beat up to Snow and uſed, as hereafter: Mix your Flour and Yolks together, with as much Cream, or Milk, as you think proper, let it boil, and keep it ſtirring; being half boiled, ſeaſon it with a little Salt, ſome Sugar, green Lemon-peel grated, ſome preſerved Lemon-peel cut ſmall, ſome bitter Almond-biſkets pounded, criſped Orange-flowers, and ſome Slices of Piſtachoes, and let it boil, till done; let it be palatable, cool it, beat up your reſerved Whites of Eggs, and mix them with your Cream; then put into your Diſh your Cream a Finger thick, with ſome Slices of *Savoy* Biſkets over it; pour in it more Cream, lay over more Biſkets, and put more Cream over it; put your Diſh over a moderate Fire, or ſend it to be baked; cover your Diſh with a little Fire over it, that your Cream may riſe, ſtrew it with Sugar, and put more Fire over it, to colour it. This Cream muſt be ſerved up very hot.

A Muſcovite

A Muſcovite *dainty Diſh, called* Kaiſſeté.

PUT in an earthen Pot about a Quart of fine Flour, with five or ſix Quarts of Water, and let it be kept in a cool Place, nine Days, ſtirring it now and then; when you make Uſe of it, take about two Ladles, according to the Quantity you make, and put it in a Stew-pan over the Fire, with a Quart of Cream, and a Lemon-juice, without ſtirring it; as ſoon as the Whole is turned to Water, get your Hands to hold the Sieve to ſtrain it off, throw away the firſt Water, ſqueeſe the Remainder, put it again in a Stew-pan, ſeaſon it with a little Salt, and ſet it to boil; when boiled, put it in Shells, or tin Veſſels, and let it cool; then turn your Shell, or Veſſel, upſide down into your Diſh, put ſome good Cream over it, and ſerve it up for a dainty Diſh.

THIS Diſh may be ſerved up with Sugar, inſtead of Cream.

An Amandée.

BLANCH about one or two Pounds of ſweet Almonds, and pound them, moiſtening them now and then with Water, leſt they turn to Oil; put a Kettle, or a Stew-pan, on the Fire, ſoak it in the Crum of a *French* Loaf, put in it your Almonds, and keep it ſtirring; being thickened, ſtrain it off, put it into the Stew-pan again, with a little Sugar, Salt, and Cinnamon, and let it boil, till it is pretty thick.

CHAP. XLVIII.

Of Artichokes, Aſparagus, green Peaſe, Cucumbers, and Cabbage.

Artichokes, the Italian *Way.*

TAKE the middling Sort of Artichokes, pare and boil them, till you can eaſily take off the Chokes, and cut ſmall Parſley, with a few green Onions and Muſhrooms; put them in a Stew-pan over the Fire, with Half a Glaſs of good Oil, Pepper, Salt, and ſweet Herbs; put in a Baking-pan ſome Slices of Bacon, place over theſe your Artichokes, put into every Artichoke Muſhrooms and green Onions, cover theſe with Slices of Bacon, and put them into the Oven; being done, take them out to drain, and diſh them up with Eſſence of Ham.

AT another Time, ſerve them up with a white Sauce.

Artichokes, the Brigoule *Way.*

TAKE the middling Sort of Artichokes, pare them, and take off the Choke; put them into a Stew-pan, ſeaſoned with Pepper, Salt, a Crum of Garlic cut ſmall, ſome Truffles, Muſhrooms, green Onions, and Parſley; put it all to your Artichokes, add a Glaſs of Water with a Glaſs of Oil, and let them ſtew; being done, diſh them up with their Liquor and a Lemon-juice.

Artichokes ſmothered.

TAKE Artichokes, pare them, cut off the Tops of the Leaves, and let them boil, till you can take off the Choke; put in a Stew-pan Slices of Bacon and Beef, and ſome Slices of Onion; put in your Artichokes, ſeaſoned with Pepper and Salt; cover them with Slices of Bacon, moiſten them with Half a Ladle of Broth, cover your Stew-pan, and let them boil, with Fire under and over; being done, take them out, drain them, and diſh them up; pour over them Eſſence of Ham, together with ſome Slices of Ham, and ſerve them up hot.

Artichokes in Surprize.

TAKE the Bottoms of ſmall Artichokes, blanch them, to take off the Choke, and put the Bottoms into a white Braiſe; make a ſmall Salpicon, as follows, *viz.* Take Sweet-breads of Veal blanched, and cut into ſmall ſquare Bits, the Bigneſs of a ſmall Pea, Muſhrooms, Truffles, and Cocks-combs cut into the ſame; put all together in a Stew-pan with a little Cullis, and let it ſtew ſoftly; being done, and of a good Taſte, take your Bottoms out of their Braiſe, fill one of them with your Salpicon, put upon this another Bottom, and ſo go on; ſoak them in beaten Eggs, ſtrew them with Crums of Bread, and let them be fried in Hog's-lard; being fried, diſh them up, garniſh your Diſh with fried Parſley, and ſerve them up hot.

Artichokes with a white Sauce.

BOIL ſome ſmall Artichokes in Water with Salt; when boiled, put the Bottoms in a Stew-pan with Butter and Parſley, ſeaſoned with Salt and Pepper; thicken your Sauce with Yolks of Eggs, a Daſh of Vinegar, and a little Broth.

Artichokes with Butter.

WHEN your Artichokes are boiled, as here above, take off the Choke, and make a Sauce with freſh Butter, Vinegar, Salt, and Nutmeg, and add a little Flour, to thicken the Sauce.

Fried Artichokes.

CUT your Artichokes into Bits, take off the Chokes, and let them boil a little; take them out, and put them a Soaking with Vinegar, Pepper, and Salt; then dip them in a beaten Egg, flour them, and let them be fried in Hog's-lard, or drawn Butter, and ſerve them up with fried Parſley. You may alſo fry them rolled in Flour without Eggs, or being blanched.

The Way of dreſſing Cardoons.

TAKE the Stalks of Cardees, the fineſt you can get; take off the Leaves, one after another, pick the Hearts, cut the Cardoons (ſo are called the Leaves which you have taken off) which are all good, the Length of four or five Inches, and throw them into Water; do the ſame with all your other Cardoons; put Water over the Fire, put them in, and blanch them, till you can eaſily take off the Skin, and throw them in cold Water; waſh them very clean, one after another, without uſing a Knife, and keep them whole; being waſhed, put them a draining in a Cullender; put in a Kettle a good Lump of Beef-ſewet, ſome Slices of Bacon, Half a Lemon cut in Slices, more or leſs, according

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ing to the Quantity of Cardoons you have; moiſten them with Half Broth, and Half Water; put your Kettle over the Fire, and, when it boils, taſte your Broth, and let it be palatable; then put in your Cardoons, let them boil ſoftly, take them out, and drain them in a Cullender; keep a Cullis in Readineſs like this here deſcribed, *viz.* Take a Piece of Veal, cut it in two or three Bits, put it in a Stew-pan with two or three Slices of Ham, and an Onion and a Carrot cut in two; cover your Stew-pan, put it over the Fire, to ſweat very gently, and, when your Meat begins to have a Colour, put in a Duſt of Flour; ſtir it, moiſten it with good Broth, ſeaſon it with ſweet Baſil and Slices of Lemon, let it ſtew gently, and keep it ſtirring; thicken your Cullis, ſkim the Fat well off, and ſtrain it through a ſilk Strainer; put your Cardoons into that Gravy, ſet it over a hot Stove, and let it be palatable and thin; being ready to ſerve up, ſqueeſe into it the Juice of an Orange, diſh it up, and ſerve it up hot. If your Cullis is too brown, or too deep-coloured, put in it a good Lump of freſh Butter.

IF your Cardoons are not touched at Table, ſerve them up the ſame another Time; in Diſhing them up, ſtrew them with *Parmeſan* Cheeſe, moiſten them with your Cullis, ſtrewing them again with the Cheeſe, and let them take a Colour in the Oven, or under the Cover of a Baking-pan, with Fire under and over.

AT another Time, if you have not Cardoons enough, put a Cruſt of Bread in the Bottom of your Diſh, or Pan, putting your Cardoons with their Gravy over it; ſtrew them with *Parmeſan* Cheeſe, moiſten them with a little Cullis, go on in ſtrewing them with the Cheeſe, make them take a good Colour, and ſerve them up hot.

THE Cardoons being blanched and boiled, as thoſe juſt ſpoken of, may ſerve for all Sorts of Courſes; cut them either in Slices, or leave them whole as they are.

THEY may be likewiſe uſed with Soups made either with Fiſh, or Fleſh, and need not be dreſſed otherwiſe. The Cardoons alone give not the Taſte or Quality to the Soup, and, if you uſe them in *Lent*, you need not uſe any Fat; however, blanch them, as before, and uſe them for what you think fit, ſerving them up with a white Sauce.

Artichokes with Fritters.

TAKE ſome Artichokes, order well their Bottoms, and cut off the Tops of the Leaves; blanch them, that you may take off the Chokes; the Chokes being taken off, put them in a Kettle with a Lump of Butter, Salt, and a Ladle of Broth, and let them ſoak; take them out and drain them, and make a Paſte with two Handfuls of Flour and two Eggs; moiſten it with Beer, or white Wine, put in it, if you will, a little Salt, that your Paſte may be as it ſhould, with Half a Glaſs of Oil, throw your Artichokes into your Paſte, and fry them in Hog's-lard, or in drawn Butter; being fried, diſh them up, garniſh your Diſh with fried Parſley, and ſerve it up hot for a Side-diſh.

Artichokes with Oil.

TAKE Artichokes, make all Bottoms of them, let them boil in Water, until you can eaſily take off the Choke, take them out, and take off the Choke; put them into a ſmall Kettle with a Lump of But-

ter, and Slices of Bacon and Lemons; moiſten them with Water, putting in a little Salt, and continue to ſtew them very ſoftly; being done and very white, take them out, diſh them up, ſeaſon them with Salt, beaten Pepper, Oil, and Vinegar, and ſerve them up cold.

THESE Sorts of Artichokes in Bottoms may alſo be uſed or ſerved up with a Ham ſauce, with Slices of Ham over them.

ANOTHER Time, they may be ſerved up with a white Sauce, or Gravy-ſauce——alſo with *Parmeſan* Cheeſe, diſhing them up with a little Cullis over them, and ſome ſcraped *Parmeſan* Cheeſe, and make them get a Colour in the Oven; in ſerving them up, put in a Lemon-juice, and ſerve them up hot.

Aſparagus with Cream.

BREAK your Aſparagus into ſmall Bits, let them be a little blanched in boiling Water, and put them into Butter in a Stew-pan, or with Hog's-lard, if you have not very good Butter, taking Care that it be not all together too fat; put in it Milk and Cream, and ſeaſon it, by Degrees, putting likewiſe in it a Bunch of ſweet Herbs; before ſerving them up, beat up two Yolks of Eggs with Cream, or Milk, to thicken your broken Aſparagus, put in it a little Sugar, and ſerve them up at the ſame Time.——The ſame may be done with Bottoms of Artichokes, and with green Peaſe; but with theſe there muſt be Sugar, and a little Parſley cut ſmall; as to the reſt, they are done all alike.

YOU may alſo make Uſe of Aſparagus with green Peaſe, with a green Cullis made of Peaſe Shells, or other Things, with a Cruſt in the Middle.

Aſparagus with Gravy.

TAKE Tops of Aſparagus, put them into melted Butter, with Parſley, Chervil, and a green Onion cut ſmall, which laſt is taken out again; ſeaſon it with Salt, Pepper, and Nutmeg, and let it ſtew ſoftly with a little Broth over a gentle Fire; being done, ſkim off the Fat, put in Veal-gravy, Eſſence, and Lemon-juice, and ſerve it up with a ſhort Sauce. They alſo ſerve up whole Aſparagus with Cullis of Ham.

Aſparagus with Butter.

LET your Aſparagus boil in Water with Salt, and take Care they be not over-done: Being done, take them out to drain, and diſh them up; make a Sauce with Butter, Salt, Vinegar, and Nutmeg, or white Pepper, keep it ſtirring, and pour it over your Aſparagus, when diſhed up. There is nothing in all this but what is well known, as well as with Aſparagus in Sallet.

The Way of preſerving Aſparagus.

TAKE off the hard Stalks, let the Aſparagus boil in Broth with Salt and Butter, put them again in cold Water, and let them drain; being cold, put them into a Veſſel where they may lie at their Length, with Salt, whole Cloves, green Lemons, and as much Water as Vinegar; cover them with Butter melted, as with Artichokes, laying a linnen Cloth between the two, and keep them in a Place neither too hot nor too cold, to make Uſe of them upon Occaſion; ſoak them, and boil them, as the other. You may alſo preſerve them in Oil.

Aſparagus

Aſparagus with Oil.

TAKE ſome Aſparagus, ſcrape them very clean, and let them be boiled in hot Water with Salt; obſerve that they be firm, not too much done; take and diſh them up, put in it beaten Pepper, Oil, Salt, and Vinegar, and ſerve them up for a Side-diſh. Another Time, ſerve them up with a white Sauce, or with a Gravy-ſauce.

Aſparagus with green Peaſe.

TAKE the ſmalleſt Sort of Aſparagus, cut them like green Peaſe as ſmall as you can, and cut nothing but what is tender. If your Aſparagus are large, ſplit them in four. Being thus cut, blanch them, and put them in a Stew-pan with a Lump of Butter; give them ſome Toſſes upon the Fire, flour them a little, ſeaſon them with Salt and Pepper, and moiſten them with a little Broth; let them have a good Taſte, and thicken them with Yolks of Eggs, and a little Nutmeg; put a Cruſt of Bread into a Diſh, and your Aſparagus over it, and ſerve them up hot for a Side-diſh.

YOU may likewiſe ſerve them up with a brown Sauce, moiſtening them with Gravy and Cullis.

A Side-diſh of Peaſe, the Portugueſe *Way.*

YOUR Peaſe being waſhed, cut into them ſome Lettuce, in Proportion to the Peaſe you have; put in it a Bit of Sugar as big as the End of your Thumb, ſome fine Oil, four or five Mint-leaves cut ſmall, with Parſley, Onions, Shalots, a Crum of Garlic, a little Savory, Nutmeg, Salt, a little Pepper, and a little Broth; put them over the Fire, and let them have but little Broth, when you ſerve them up; poach ſome freſh Eggs in it, making a Hole for the Place each Egg is to have; then cover your Stew-pan again, boil your Eggs with a little Fire upon the Cover, ſlide them into your Diſh, and ſerve them up hot.

FINE Beans are dreſſed, in the ſame Manner; but take Care not to blanch them, and to put them in juſt as they are, as the Peaſe, without putting them in Butter.

Green Peaſe with Cream.

TAKE fine green Peaſe, waſh them in hot Water, put them in a Cullender to drain, and put them in a Stew-pan with a Lump of Butter, and a Bunch of ſweet Herbs; put them upon the Fire, toſs them up, put a Duſt of Flour to them, and moiſten them with boiling Water, ſeaſoned with Salt, and a Bit of Sugar, and let them ſtew; being ſtewed, boiled ſhort, and ready to be ſerved up, put in a little Cream; let them have a good Taſte, diſh them up, and ſerve them up hot for a Side-diſh.

Other green Peaſe.

TAKE fine green Peaſe, waſh them in hot Water, put them in a Cullender to drain, and put them in a Stew-pan with a Lump of Butter; put them over the Fire, toſs them up, ſtrew a Duſt of Flour over them, and moiſten them with boiling hot Water, ſeaſoned with Salt and a Bit of Sugar; make a Bunch of Lettuces bound with Packthread, and a Bunch of green Onions, and put theſe in your Peaſe; being done, take out the Lettuce and Onion, let them have a good Taſte, let the Sauce be very ſhort, and ſerve them up hot for a Side-diſh.

The Way of preſerving green Peaſe.

TAKE green Peaſe, the Quantity you like, blanch them, and put Salt in the Water; when they have had two Boils, take them out, ſpread them upon a clean Table-cloth, and leave them there, till they be cold; being cold, let them dry in the Sun, if you have the Convenience, or in an Oven not too hot; being dry, put them in a dry Place, and, when you make Uſe of them, put them in lukewarm Water, to make them turn green again: If you have large dry Peaſe, put a Handful to them, which will thicken them, and let them ſtew; being ſtew'd, put a Lump of Butter in a Stew-pan, a Bunch of green Onions, and a Bunch of Lettuces, if you have any, and then your green Peaſe; ſee that the large ones be taken out, toſs them up, ſtrew a Duſt of Flour over them, moiſten them with good Broth, ſeaſon them with Salt and a little Sugar, let them go on a Stewing, and have a good Taſte; being ready to be ſerved up, thicken them with Eggs, if you think fit, or with Cream. If you have not a Mind to ſerve them this Way, thicken them with a little Eſſence of Ham, put in your Diſh ſome Bits of Cruſts of Bread fry'd, with your Peaſe over them, and ſerve them up hot for a Side-diſh.

Other green Peaſe.

TAKE fine green Peaſe, waſh them in hot Water, put them in a Cullender to drain, and put them in a Stew-pan with a Lump of Butter and a Bunch of ſweet Herbs; put them over the Fire, toſs them up, ſtrew them with a Duſt of Flour, moiſten them with a little boiling Water, and let them ſtew ſoftly; being ſtewed, thicken them with Eſſence of Ham, and let them have a good Taſte; being ready to be ſerv'd up, put in a Dozen fry'd Cruſts of Bread, diſh them up, and ſerve them up hot for a Side-diſh.

A Side-diſh of fine green Beans.

TAKE young green Beans, let them be blanch'd, and put them into a Stew-pan with a Lump of Butter, a Bunch of Parſley, green Onions, and Savory; ſtrew it with a Duſt of Flour, toſs it up, moiſten it with a little good Broth, ſeaſon it with Pepper and Salt, and let it have a good Taſte and be well done; being done, thicken it with Yolks of Eggs and a little Nutmeg, diſh it up, and ſerve it up hot for a Side-diſh.

Another Side-diſh of the middling Sort of Beans.

TAKE your Beans, blanch them to take the top Skin off, and put them in a Stew-pan with a Lump of Butter, a Bunch of Parſley, green Onions, and Savory; ſtrew a Duſt of Flour over them, toſs them up, moiſten them with Broth, ſeaſon them with Pepper and Salt, and let them have a good Taſte and be done enough; being done, thicken them with your Yolks of Eggs, beat them up with Cream, a little Nutmeg, and Parſley cut ſmall, diſh them up, and ſerve them up hot for a Side-diſh.

A Side-diſh of Beans, the Italian *Way.*

TAKE fine Beans, take the top Skin off, and put them in a Stew-pan with a Lump of Butter; take two or three Artichokes, take off Part of the Leaves, cut your Artichokes into five or ſix Pieces, and blanch them, till you can take off the Chokes; the Chokes being taken off, put them in your Beans, moiſten them with Gravy and Cullis, and Half a Glaſs

of

of Champaign, put them over a great Fire, and ſkim well off the Fat; put to them a Crum of Garlic, a Lemon-juice, and a Spoonful of Oil, let them have a good Taſte, diſh them up, and ſerve them up hot for a Side-diſh.

French *Beans with Gravy.*

TAKE young *French* Beans, cut them in Slices, put Water in a Stew-pan, with Butter and Salt, ſtew them, and then cut ſmall an Onion or a green Onion; put a Lump of Butter in a Stew-pan, let it be melted upon the Fire, put in it your Onions cut ſmall, and toſs it up; put in your Beans, which were drain'd in a Cullender, and toſs them up; put a Duſt of Flour over them, moiſten them with their own Broth, or Broth made with Meat, ſeaſon'd with Salt, and let them be of a good Taſte; being ready to be ſerv'd up, make Sauce with Yolks of Eggs, beat the ſame up with Parſley cut ſmall, and a Daſh of Vinegar, and ſerve them up hot for a Side-diſh.

French *Beans with Gravy.*

YOUR *French* Beans being pick'd and cut in Slices, put them in boiling Water with a Lump of Butter and Salt; being boil'd, cut ſmall a green Onion or another, and put a Stew-pan with a Lump of Butter over the Fire; put in your Onion cut ſmall, and toſs it up; put in your Beans, and toſs them up likewiſe; then moiſten them with Broth, put in it a Bunch of ſweet Herbs, and ſome of their Broth, if you will, and let them ſtew; let them have a good Taſte, and, being ready to be diſh'd up, thicken them with Cullis; ſtrew in it a little Parſley cut ſmall, and, in ſerving them up, a Daſh of Vinegar, and ſerve them up hot for a Side-diſh.

Forc'd Cucumbers.

TAKE your Cucumbers, pare them well, and take out the Seeds, without cutting them; they muſt not be of the larger Sort; make Force-meat with the Fleſh of all Sorts of Fowls, and, if you will, with a Piece of Veal, all together well minced with Bacon blanch'd, a little white Sewet, Ham boil'd and cut ſmall, Muſhrooms, Truffles, and all Sorts of ſweet Herbs, all this cut ſmall and ſeaſon'd; put the Force meat into your Cucumbers, which are to be a little blanch'd; put them a ſtewing in good Gravy, or a Braiſe of Veal, and let them not be too much done. Being taken out, they are cut in two and cool'd, and they make a Paſte, as if it were for Fritters made with Apples; the Paſte is to be made of fine Flour and Water, a little Salt, and a very little melted Butter with an Egg, all well beaten up together; then make ſmall Skewers, the Bigneſs of a Quill, and ſtick them croſs through your Cucumbers, ſo that the Ends be all on one and the ſame Side, that you may ſtick them into a Piece of Beef; put them a ſoaking in this Paſte, and, having ſome Hog's-lard hot and ready, let them take a good Colour; your Piece of Beef being dreſſed with a minc'd Sauce made of Ham, put your Marinade over it, and ſtick in it your forc'd Cucumbers. If you have any Force-meat remaining, roll it with your Hand roll'd in Flour, and make of it Balls, the Bigneſs of an Egg, which put a ſtewing at the ſame Time with your Cucumbers, and very gently, ſo that the Force-meat may ſtick. They muſt be fry'd, in the ſame Manner.

Forc'd Cucumbers in Lent.

TAKE your middling Sorts of Cucumbers, pare them, and take clean out their Seeds on one of the Ends; make Force-meat with Carps-flesh, Eels flesh, Mushrooms, and Truffles; mince all together well, and season it with Pepper, Salt, Cloves, all Sorts of sweet Herbs, good Butter, and the Bigness of an Egg of Crums of Bread soak'd in Cream, with the Yolks of two Eggs, all pounded together; force therewith your Cucumbers, and let them stew over a slow Fire in a Stew-pan, with Fish-broth and thin Pease-soup; being done as it should be, dish them up, cut them at Length in two, and serve it up with a small Ragout, made with Mushrooms and Melts. You will see the Way of making the Ragout, in the Chapter of *Ragouts*.

Cucumbers.

FORCE them as those above, and let them be dressed with good Gravy; being done, skim well off the Fat, and let there nut be too much Sauce; thicken them with some good Cullis, before you serve them up, put in it a Dash of Vinegar, and serve them up hot; all must be of good Brown.

THEY serve up likewise forc'd Cucumbers with a Ragout, and with a white Sauce.

To preserve Cucumbers.

TAKE your Cucumbers not too ripe, and of a good Quality, place them neatly in a Tub with Salt, and Half Water and Half Vinegar, so that they may soak well; they must be well cover'd, and not touch'd, for a whole Month. When Cucumbers are out of Season, they may use these, having well pared and soak'd them; if it is to garnish a Soup with them, they must be blanch'd, and, when they are to be in Slices serv'd either with Fish, or Flesh, they cut them like other Fillets, and blanch them as when they are fresh. They may be of great Use the whole Winter, and in *Lent*. When they have a Mind to make a Sallet of them, they eat them with Pepper and Salt. They call them *pickled Cucumbers*, to which Purpose they take the smallest, at the latter Season of the Year; they are pickled with Bunches of Purslane, and particularly with *Passe-Pierres*, which serve as a Garnishing for these Sorts of Sallets. They may also be used for all Entries, instead of Cucumbers.

Forc'd Cabbage for Entry.

TAKE a good round Head of a Cabbage; take off the Stalk, and a little of the Heart, let it be blanch'd in Water, take it out, and let it drain; open it dextrously, and extend the Leaves, which, however, must hold together; being open'd, put in the Middle of it Force-meat made of Flesh of Fowls, some Bits of a Leg of Veal, blanch'd Bacon, Beef-sewet, a Bit of boil'd Ham, Truffle and Mushrooms cut small, Parsley, and green Onions, with a Crum of Garlic; all together seasoned with sweet Herbs, Spices, Crums of Bread boil'd in Milk, and two whole Eggs, with two or three Yolks, all together well minced; put this Force meat into the Heart of it, cover it with some Leaves, and put more Force-meat in it; cover it again with Leaves, continue to do so to the last, and bind it well together with Packthread,

Packthread. Put in the Bottom of your Stew-pan, or Kettle, ſome Slices of Bacon and Beef; put in it your Cabbage thus forced, ſeaſoned with Salt, Pepper, Onions, ſweet Herbs, and Cloves; go on covering it Top and Bottom alike, moiſten it with Broth, cover the Kettle, and put it a ſtewing with Fire under and over; being done, take it out, drain it, diſh it up, put over it Cullis of Ham, and ſerve it up hot for Entry.

THEY may alſo make a forc'd Cabbage with Fiſh-fleſh, and other Garnitures, as with a Carp, or Pike, or other Fiſh you would force.

Colliflowers with Gravy, for a Side-diſh.

PICK clean your Colliflowers, and let them be waſhed in Water; that is to ſay, take a Kettle, and fill it half with Water, a Duſt of Flour, a Bit of Butter, two or three Slices of Bacon, and afterwards ſome Salt; when your Water boils, put in your Colliflowers, let them be boiled ſomething more than half, take them out of that Water, and let them be well drained; place them in a Stew-pan, and put in it a thin Cullis made of Veal, and a ſufficient Quantity of Cullis of Ham, ſo that it may ſoak well; then put them over again with a ſlow Fire, and let them ſtew very gently; when ready to ſerve up, take a Lump of good Butter, the Bigneſs of one or two Walnuts, rolled in Flour, which divide into four or five Bits in your Stew-pan, and keep them continually ſtirring upon the Fire; ſee and taſte, whether it be of a good Reliſh, add to them a ſlight Daſh of Vinegar, and ſerve them up hot.

THESE Colliflowers ſerve to garniſh Soups made with Colliflowers.

THEY alſo eat Colliflowers like Sallets; but all this is ſo common, that it is not worth While here to ſpeak any farther of it.

CHAP. XLIX.

Of hot ſecond Courſe Diſhes.

A Ragout with Palates of Beef.

TAKE ſome Palates of Beef boiled, take off the Skin, clean them well, cut them in ſmall Slices, and put them in a Stew-pan with ſome melted Bacon, a Bunch of ſweet Herbs, and ſome Muſhrooms; put them a little While over the Fire, moiſten them with Gravy, ſeaſon them with Salt and Pepper, and let them ſtew over a ſlow Fire; being done, take off the Fat of your Ragout, thicken it with Cullis of Veal and Ham, or Cullis of Partridges, let your Cullis be palatable and highly reliſhed, diſh it up, and ſerve it up hot.

Another Ragout with Palates of Beef, the Italian *Way.*

TAKE Palates of Beef, ordered as thoſe before, cut them in ſmall Slices like Dice, and put them in a Stew-pan with Half a Glaſs of Oil, as much of white Wine, a Spoonful of Cullis, and a Bunch of ſweet Herbs; let it ſtew ſlowly, and, when ready, taſte it; let it be reliſhing, take off the Fat, diſh it up, and ſerve it hot for a ſecond Courſe.

Other

Other Palates of Beef, ſticking to the Diſh.

GET ſome Palates of Beef, done as before, and put in the Bottom of your Diſh ſome raſped *Parmeſan* Cheeſe, with a little Cullis; put in it your Palates of Beef, pour ſome Cullis over them, ſtrew over ſome of the aforeſaid Cheeſe, and ſend it to the Oven, to get a Colour; when done, add to it ſome Eſſence, and the Juice of a Lemon, and ſerve it up hot for a ſecond Courſe.

Calves Ears.

GET ſome Calves Ears blanched, and cover the Bottom of a Stew-pan with ſome Slices of Bacon; put in the Calves Ears, ſeaſon them with Salt, Pepper, ſome Sprigs of ſweet Baſil, and ſome Slices of Onion and Lemon, and cover the Whole with Slices of Bacon; then take the White either of a fat Pullet, a Chicken, or other Fowl, with a little Beef-ſewet, a Bit of Bacon blanched, and a blanched Calf's Udder; mince all, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spices, Parſley, ſhred Chibbols, Muſhrooms, a Bit of the Crum of a Loaf dipped in ſome Milk, and two or three Yolks of Eggs; all being well minced, put it in a Diſh, and, the Calves Ears being done, take them out, drain them, and ſtuff them between the two Skins; being ſtuffed, dip them in ſome beaten Egg, ſtrew them with Crums of Bread, and fry them; being fried, lay them in a ſmall Diſh, garniſh it with fried Parſley, and ſerve them up hot for a ſecond Courſe.

AT another Time, ſtuff the Calves Ears in the Inſide, and roll them up, doing the reſt, as before.

Anchovies, in the Form of a Canopy-bed.

TAKE ſome Anchovies, waſh them, ſlit them in two, and bone them; cut ſome ſmall Slices of Bread, the Breadth of a Thumb, and the Length of a Finger, and fry as many as you pleaſe; put in the Bottom of a Diſh ſome raſped *Parmeſan* Cheeſe, put over it the fried Bread, moiſten each Slice with a little Cullis, ſtrew over again ſome Cheeſe, place on your Anchovies, and moiſten them with Cullis; make another Laying of fried Bread, and place them acroſs, ſo that the Middle of each Slice of it be oppoſite to the Ends of the Slices of Bread placed before; the Diſh being thus filled, put it in the Oven, or under a Cover, with Fire under and over, to get a Colour; being ready, ſerve it up hot for a ſecond Courſe.

Anchovies like lighted Matches.

YOUR Anchovies being ordered, as thoſe before, dip them in white Wine, and make a Paſte, as follows: Take a ſufficient Quantity of fine Flour, and mix it with Wine, or Beer; put ſome Hog's-lard over a briſk Fire, dip your Anchovies in the Paſte, put them, one after another, in your Hog's-lard, and take Care they don't ſtick together; being pretty well coloured, take them out, drain them, fry ſome Parſley, diſh up your Anchovies, garniſh them with the fried Parſley, and ſerve them up immediately.

AT another Time, dip your Anchovies in beaten Eggs, ſtrew them with Crums of Bread, and fry them in Hog's-lard, as before.

Amourettes.

Amourettes.

GET a ſufficient Quantity of Pith, cut it in Pieces about ſix Inches long, and put it in a Stew-pan with Onions cut in thin Slices, ſome Sprigs of Parſley, and a little ſweet Baſil; ſeaſon it with Salt and Pepper, and either the Juice of a Couple of Lemons, or ſome Vinegar, and a Glaſs of Water, and let your Pith be in this Pickle two Hours; then take them out, drain them, dip them in Flour, and fry them, ſo as to make them crackling and ſpungy; being fried, diſh them up, and ſerve them up hot for a dainty Diſh.

AT another Time, dip your Pith in Paſte.

Toaſts with Ham.

CUT ſome Ham in Slices, neither too thick nor too thin, and both Ends of them ſharp-pointed; place them in a Stew-pan, with a little melted Bacon; cover the Pan, let your Ham ſoak ſlowly over a Stove, and, one Side of your Ham being coloured, turn them; when done enough, take them out of the Pan, and put in it thin Slices of Bread, like thoſe of Ham; being fried, take them out, put in Half a Spoonful of fine Flour, moiſten it with a little Gravy, or Broth, a little of your ordinary Cullis, and ſeaſon it with ſome Muſhrooms, whole Chibbols, a Clove of Garlic, a Glaſs of Champaign, and Slices of Lemon; let it ſtew, ſkim off the Fat, and ſtrain it through a ſilk Sieve; then put it again into a Stew-pan, with your fried Slices of Ham, and keep it warm; being ready to ſerve, put your fried Slices of Bread in the Bottom of your Diſh, place a Slice of fried Ham over each Slice of Bread, pour your Sauce over it, and ſerve it up hot for a dainty Diſh.

Slices of Ham dreſſed, another Way.

ORDER ſome Slices of Ham, as thoſe before, cut a Fillet of Veal in pretty thin Slices, but ſomething larger than thoſe of Ham, beat them flat, ſpread them over the Dreſſer, and ſeaſon them with Parſley, ſhred Chibbols, Muſhrooms, and Truffles, if you have any, ſhred ſweet Herbs, a little Shalot, and a little pounded Pepper; dip your Slices of Ham in beaten Eggs, lay them over your Slices of Veal, and make another Laying of Veal, to cover your Slices of Ham; then cover the Bottom of a Stew-pan with Slices of Bacon, place over them your Slices of Ham, cover them with ſome other Slices of Bacon and Bay-leaves, moiſten it with a Glaſs of Champaign, cover your Pan, and let it ſtew ſlowly, with Fire under and over; your Slices of Ham being ready, diſh them up, take out the Bacon, ſkim off the Fat, put in the Juice of a Lemon, with a little Cullis and Gravy, and let it ſtew; when done, ſtrain it through a ſilk Strainer, pour it over your Ham, and ſerve it up hot for a dainty Diſh.

Toaſts with Veal-Kidnies.

TAKE the Kidney and its Fat out of a Loin of Veal roaſted, mince it, put it in a Mortar, and make a Paſte as follows, *viz.* Put over the Fire, in a Stew-pan, Butter, the Bigneſs of a Walnut, with a proportionable Quantity of Water and fine Flour, and ſtir it, till your Paſte ſticks no more; put this Paſte in the Mortar with the minced Kidney, add a little Parſley, ſhred Chibbol, the Yolks and Whites of ſix Eggs, ſeaſon it with Salt, and pound it; being pounded, put in

ſome

ſome preſerved Lemon-peel; get ſmall Slices of Bread, either long, ſquared, or in the Shape of Hearts, cover them with your Ingredients, and put them in a Baking-pan, or Diſh, to be baked in the Oven, or dreſſed under a Cover, with Fire under and over; being pretty well coloured, ſtrew them with Sugar, glaze them with a red-hot Fire-ſhovel, diſh them up, and ſerve them up hot for a dainty Diſh.

Toaſts with Veal-Kidnies, another Way.

TAKE a Kidney, like that before, mince and pound it the ſame; ſeaſon it with Salt, ſhred Parſley, preſerved Lemon-peel, and ſix Yolks of Eggs, with the Whites beaten up to Snow; your minced Kidney being pounded, take it out of the Mortar, mix it with your beaten Whites of Eggs, lay it over Slices of Bread, and dreſs them, as before; being done, ſtrew Sugar over them, do them again either in the Oven, or under a Cover, with Fire under and over, glaze them with a red-hot Fire ſhovel, diſh them up, and ſerve them up for a dainty Diſh.

Other Toaſts with Veal-Kidnies.

MINCE, pound, and ſeaſon your Kidney and the Fat, as before; put it over ſome Slices of Bread, and fry them in Hog's-lard; being fried, drain them, ſtrew them with Sugar, glaze them with a red-hot Fire-ſhovel, and ſerve them up hot for a dainty Diſh.

A Ragout of Sweet-breads of Veal.

WASH your Sweet-breads well, blanch them in boiling Water, put them in freſh Water, take them out, and wipe them dry; put them in a Stew-pan, with ſome melted Bacon and a Bunch of ſweet Herbs, and ſeaſon them with Salt, Pepper, and ſome Muſhrooms and Truffles cut in Slices; put them over a Stove, flour them, moiſten them with Gravy, or Broth, and let it ſtew over a ſlow Fire; being done, take off the Fat, thicken your Ragout with a Cullis, taſte it, let it be reliſhing, diſh it up, and ſerve it up hot for a dainty Diſh.

Sweet-breads of Veal, the Dauphine *Way.*

TAKE the largeſt Sweet-breads you can get, order them, as thoſe before, open them and ſlit them round, and fill them with Stuffing made with Chickens. To make this Stuffing, ſee the Chapter of *Stuffings*. Put in a Stew-pan Slices of Bacon and Veal, ſeaſoned with Salt, Pepper, ſweet Herbs, fine Spices, whole Chibbols, and an Onion cut in Slices; put in the Sweet-breads, ſeaſon them, cover them with Slices of Veal and Bacon, cover the Stew-pan, and ſtew them, with Fire under and over; the Sweet-breads being done, take them out, take out the Slices of Bacon, put in a Ladle of good Broth, let it ſtew, ſtrain the Broth through a ſilk Strainer, and take off the Fat; then put the Broth in a clean Stew-pan, till it turns to a Jelly, put in the Sweet-breads to glaze, and put an Eſſence in your Diſh with your Sweet breads over it.

Stuffed Sweet-breads, the Dauphine *Way, with a Ragout of Craw-fiſh.*

YOUR Sweet-breads being ſtuffed, and done in the Braiſe, as thoſe before, take them out of their Braiſe, drain them, and keep them

them warm; let their Liquor turn to a Jelly, and glaze, as before; put a Ragout of Craw-fish under them; the Way of making which see, in the Chapter of *Ragouts of Craw fish*. Stuffed Sweet-breads, the *Dauphine* Way, may likewise be served up with a Ragout of Oysters. The Way of making it see, in the Chapter of *Oysters*.

Sweet-breads in Scotch *Collops.*

TAKE some large Sweet-breads, dip them in Water, blanch them, put them in fresh Water, part them, and lard them with middling Bacon; being larded, put them in a Stew pan, the larded Side upwards with a Ladle of Broth, some Bits of Veal and Slices of Ham, and let it stew; the Sweet-breads being done, take them out, and strain their Liquor through a silk Sieve. Put this Liquor on again, and let it stew to a Jelly; then put in again your Sweet-breads, cover the Pan, and put it over hot Ashes, to glaze the Sweet-breads gently. Being ready, dish them up, moistening those that stick to the Bottom with a little Broth and Cullis, to make them come off; let the Cullis be relishing, strain it through a Sieve, and serve it up for a dainty Dish.

Roasted Sweet-breads.

YOUR Sweet-breads being larded with middling Bacon, put them on Skewers, and tie them to the Spit. Being roasted, dish them up, either over some Essence of Ham, or over some Gravy, and serve them up hot for a dainty Dish, with the Juice of an Orange.

Sweet-breads dressed with sweet Herbs.

COVER the Bottom of a Stew-pan with Slices of Bacon and Veal, seasoned with Salt, Pepper, sweet Herbs, a little fine Spice, an Onion cut in Slices, and some whole Chibbols. Your Sweet-breads being blanched, part them, place them in the Pan, season them Top and Bottom alike, cover them with Slices of Veal and Bacon, cover your Stew pan, and stew your Sweet breads, with Fire over and under. Being stewed, take them out, lay them in a Dish, or in a Baking-pan, strew them with Crums of Bread, and let them get a Colour. Take some green Truffles, peel and mince them very small, put them in a Stew-pan with some Cullis and a little Essence of Ham, and let it stew over a slow Fire; let the Cullis be palatable and highly relished. Your Sweet-breads having got a Colour, take them out, drain them, dish them up with the Cullis, and serve them hot for a dainty Dish.

IF you have no Truffles, make Use of Essence of Ham, with the Juice of an Orange or a Lemon, put your Sweet-breads over it, and serve them up hot for a dainty Dish.

Another Sort of Sweet-breads stuffed with sweet Herbs.

YOUR Sweet-breads being blanched, slit them round, and stuff them, as said before. Take as many Pieces of Paper as you have Sweet-breads, and put over each Paper a Slice of Bacon and a small Slice of Ham; season them with Salt, Pepper, sweet Herbs, a little fine Spice, and some Chibbols; put a Sweet-bread over each of them, season Top and Bottom alike, and cover each of them with a thin Slice of Veal and a Slice of Bacon; then wrap them up in their Paper tied with Packthread, dip them in thin Paste, place them over hot Cinders, cover them with the same Cinders, and now and then put on fresh Cinders,

Cinders, during two Hours. Your Sweet-breads being done, take the Paper off, diſh them up with a Ragout of Ham over them, and ſerve them up hot for a dainty Diſh.

IF you will not make Uſe of a Ragout of Ham with your Sweet-breads, put an Eſſence of Ham over them; they may likewiſe be done in a Baking-pan in the Oven.

Sweet breads marinated.

TAKE ſome Sweet-breads, let them ſoak in freſh Water, blanch them, cut them in long Pieces, and put them in a Stew-pan with Salt, Pepper, ſweet Baſil, an Onion cut in Slices, either ſome Vinegar, or the Juice of a Lemon, a Bit of Butter, and ſome Broth; put them over the Fire, to get a Reliſh; being marinated enough, take them out, dip them in a Couple of Eggs well beaten, ſtrew them with Crums of Bread, and fry them in Hog's-lard; when fried, diſh them up, garniſh your Diſh with fried Parſley, and ſerve them up for a dainty Diſh.

AT another Time, inſtead of Crums of Bread, uſe fine Flour.

A Ragout of fat Livers.

GET ſome fat Livers, take off the Gall, blanch them, and put them in ſome freſh Water; put in a Stew-pan ſome Muſhrooms, with a Bunch of ſweet Herbs, and Truffles cut in Slices; moiſten it with Gravy, let it ſtew over a ſlow Fire, and, being half dreſſed, put in the Livers, but let them not be too much done; when ready, take off the Fat from your Ragout, thicken it with a Cullis or Eſſence, let it be palatable and highly reliſhed, diſh up your Livers with their Sauce and all the reſt over them, and ſerve them up hot for a dainty Diſh.

Another Ragout of fat Livers.

GET good fat Livers, take off the Gall, and blanch them; mince the ſmall Livers of them with Muſhrooms, Truffles, Parſley, Chibbol, a little Bacon, and ſome dreſſed Ham, and ſeaſon it with Salt, Pepper, ſweet Herbs, and fine Spices; put your Stuffing in a Diſh, and put your Livers over it, being ſeaſoned with Salt and Pepper; cover it with Slices of Bacon, and let it be baked. Being done, take out the Slices of Bacon, ſkim off the Fat, put over the Livers the Juice of a Lemon with ſome Cullis, and ſerve them up for a dainty Diſh.

AT another Time, you may ſtrew over them raſped *Parmeſan* Cheeſe, and then they are called *Livers, ſticking to the Diſh, with* Parmeſan *Cheeſe*.

YOU may likewiſe put them in a Paper-caſe, after having put in a little Stuffing, as ſaid before; then place the Livers over the Stuffing, and cover them with Slices of Bacon; this done, take out the Bacon, put the Juice of a Lemon over them, and ſerve them up for a dainty Diſh.

Fat Livers in Cauls.

GET ſome fat Livers, take off the Gall, blanch them, put them in freſh Water, and drain them; blanch alſo Livers of Fowls, and mince them with a little Parſley, Chibbol, Muſhrooms, ſcraped Bacon, and the White of ſome Fowls; ſeaſon it with Salt, Pepper, ſweet Herbs,

Herbs, fine Spices, ſome few Rocamboles, and the Yolks and Whites of a Couple of Eggs; take a Calf's Caul, cut in Pieces the Breadth of a Hand; put in each of them a little of this Stuffing, and then a Bit of the fat Livers; cover it with ſome of the ſame Stuffing, and turn them upſide down; cover the Bottom of a Baking-pan with Slices of Bacon, place over them the Livers in Cauls, and pour ſome melted Butter over them with Crums of Bread; bake the Livers, or do them under a Cover, with Fire under and over; let them be pretty well coloured, diſh them up with ſome thick Gravy and the Juice of an Orange, and ſerve them up hot for a dainty Diſh.

Another Sort of Livers in Cauls.

CLEANSE and blanch ſome Livers, as before; get alſo ſome Sweet-breads cut in long Pieces, and ſome Muſhrooms, put it in a Stew-pan, with ſome boiled Ham cut in ſmall Dice, and moiſten it with Gravy and Cullis; cut each Liver in two or three Pieces, put them in the Stew-pan, let it ſtew ſlowly, and be reliſhing; do not make too much Sauce, and put in the Juice of a Lemon; take the Stew-pan off, put eight Yolks of Eggs, and beat up the Whites to Snow; then take a ſmall Stew-pan, cover the Bottom with thin Slices of Bacon, and put over them a Calf's Caul; mix the White of your Eggs with the Livers, wrap all together up in the Caul, put over it ſome Slices of Bacon, and do it in the Oven, or with Fire under and over; being done, turn the Pan upſide down, take off the Fat, diſh up theſe Livers with a little Eſſence of Ham over them, and ſerve them up hot for a dainty Diſh.

Ducks Tongues.

GET as many Ducks or Geeſe Tongues as you can, fifty Tongues will fill up a ſmall Diſh; blanch them, put them in a Stew-pan over ſome Slices of Bacon, with Onions cut in Slices, and ſome Sprigs of ſweet Baſil, and ſeaſon it with Salt, Pepper, and ſome Slices of Lemon; cover it again with a large Slice of Bacon, moiſten it with a Spoonful of Broth, and let it ſtew together; the Tongues being done, drain them and put them in ſome Eſſence of Ham, or an *Italian* Sauce, and put them, for a Minute, over the Fire, to take a Reliſh; being ready to ſerve, let your Tongues be reliſhing, add the Juice of a Lemon, and ſerve them up hot for a dainty Diſh.

AT another Time, garniſh them with Muſhrooms, Truffles, Cocks-kidnies, and Cocks-combs.

The Manner of dreſſing Cocks-combs.

BLANCH ſome Cocks-combs, and pick them; let them be done in a white Sauce made with Water, Salt, a Bit of Butter dipped in Flour, ſome Slices of Bacon, ſome Cloves and Slices of Lemon. Being done, uſe them with all Sorts of Ragouts made with Cocks-combs.

A Ragout with Cocks-combs for a dainty Diſh.

TAKE ſome Muſhrooms, and cut them in Bits; put them in a Stew-pan with a Bunch of ſweet Herbs, and ſome Truffles cut in Slices, if you have any; then moiſten it with Gravy and Cullis, and let it ſtew ſlowly; put in ſome Cocks-combs, and the Juice of a Lemon, and

and take out the Bunch. Let your Ragout be reliſhing, diſh it up and ſerve it up hot for a ſmall dainty Diſh.

A Ragout with Cocks-combs with a white Sauce, for a dainty Diſh.

PUT in a Stew-pan a Bit of Butter and a Bunch of ſweet Herbs, with ſome Muſhrooms cut in Bits, and Truffles, if you have any; toſs it up, put in about Half a Spoonful of fine Flour, moiſten it with a little Broth, ſeaſon it with Salt and Pepper, and let it ſtew over a ſlow Fire. Now put in your Cocks-combs, and thicken your Ragout with Yolks of Eggs and Cream, mixed with a little Nutmeg; let your Ragout be palatable, and ſerve it up hot for a dainty Diſh, or for what you think fit.

Another dainty Diſh with Cocks-combs.

TAKE a Bit of blanched Bacon, a Calf's Udder, and the White of ſome Fowls and Partridges; mince all together, ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spices, ſhred Muſhrooms, and the Yolk of an Egg, and mince it again. Then take ſome large Cocks-combs half boiled, open them, and fill them with this minced Meat; put in the Bottom of a Stew-pan ſome Slices of Bacon and Veal; place over them your ſtuffed Cocks-combs, with ſome Slices of Lemon, and a Sprig of ſweet Baſil; cover it with Slices of Bacon, and moiſten it with a Spoonful of Broth; let it ſtew ſlowly, and, your Cocks-combs being done enough, take them out to drain; put a little Cullis in the Bottom of your Diſh, put in the Cocks-combs, make them ſtand up right as they are upon the Head, and put them over a Stove, till they ſtick to the Bottom of the Diſh. Being ready, put ſome Eſſence over them, and ſerve them up hot for a dainty Diſh.

A Ragout made with Cocks-combs, Cocks-kidnies, fat Livers, &c. called a mixt Ragout.

PUT in a Stew-pan, a Bit of Butter, a Bunch of ſweet Herbs, ſome Muſhrooms, and Truffles; put it, for a Minute or two, over the Fire, flour it a little, moiſten it with Half a Spoonful of Broth, ſeaſon it with Salt and Pepper, and let it boil a little; then put ſome Cocks-combs, Cocks-kidnies, fat Livers, and Sweet-breads; let your Ragout be palatable, thicken it with Eggs, and ſerve it up hot for a dainty Diſh.

IF you will make this Ragout brown, inſtead of moiſtening it with Broth, moiſten it with Gravy, and thicken it with your Cullis.

Hogs Ears.

HOGS Ears, called *Panache*, may be uſed, ſeveral Ways, for dainty Diſhes, after they are well done, and well ſeaſoned.

A Ragout called Menu de Rois, *the King's Privy-purſe.*

CUT ſome Hogs Ears in two, then in long and thin Slices, and put them in a Diſh; cut ſome Onions in long Slices, put in a Stew-pan a Piece of Butter and your Onions, and toſs it up; then put in the Ears, flour it and moiſten it with Gravy, and let it ſtew ſlowly; being ready to ſerve, put in a little Cullis and Muſtard, let your Ragout be palatable, and ſerve it up hot for a dainty Diſh.

Hogs

Hogs Ears ſticking to the Diſh.

TAKE ſome Livers of Fowls, mince them with Parſley, Chibbols, Muſhrooms, and ſcrap'd Bacon, and ſeaſon it with Salt, Pepper, ſweet Herbs, and Spice; mix this Stuffing with a little Cullis in your Diſh, put the Hogs Ears in it, with a little Cullis over them, ſtrew over raſp'd *Parmeſan* Cheeſe, and keep them in the Oven, till they ſtick to the Bottom of the Diſh. Being pretty well colour'd, take them out of the Oven, pour a little more Cullis over them, and ſerve them up hot for a dainty Diſh.

A Ragout made with ſmall Eggs and Cocks Kidnies.

BLANCH Cocks Kidnies and ſmall Eggs, then put them in freſh Water, take out the Kidnies, put them in a Stew-pan with ſmall Muſhrooms, Truffles, and a Bunch of ſweet Herbs, ſeaſon it with Salt and Pepper, moiſten it with Gravy, and let it ſtew over a ſlow Fire. Being done, take off the Fat, put in the ſmall Eggs, thicken the Sauce with Cullis, and add ſome Eſſence of Ham. Your Ragout being reliſhing, diſh it up, and ſerve it up hot for a dainty Diſh.

Lambs Stones.

TAKE two or three Pair of Lambs Stones, and, being ready to ſerve, cut them in four or eight Pieces, take off the Skin, ſtrew ſome fine Salt over them, and wipe them dry; flour them, without touching them with your Hands, fry them immediately in very hot Hog's-lard, and make them criſp; then diſh them up, and ſerve them up hot for a dainty Diſh.

Lambs Stones, another Way.

THEY being order'd as thoſe before, fry them directly, but keep in Readineſs a Paſte made thus, *viz.* Mix a certain Quantity of Flour with Wine, or Beer, and add Half a Spoonful of Oil and ſome Salt; the Stones being half fry'd, take them out, put them in this Paſte, and immediately in hot Hog's-lard; being fry'd, diſh them up, and ſerve them up hot with fry'd Parſley. This is the beſt Way of dreſſing Lambs Stones.

Lambs Stones, the Italian *Way.*

TAKE off the Skin, cut them in Pieces, and put them in a Stew-pan with ſome Slices of Onion, Parſley, Salt, Pepper, Cloves, Vinegar, and a little Broth; let them marinate, take them out to drain, beat up ſome Eggs, dip the Lambs Stones in them, ſtrew them with Crums of Bread, fry them, and ſerve them up hot with fry'd Parſley.

AT another Time, flour them, and fry them, the ſame Way.

Truffles done in Court-Bouillon.

CLEAN your Truffles well, boil them, about Half an Hour, in a Kettle, with as much Wine as Water, and ſeaſon them with Salt and Pepper; then put a folded Napkin in your Diſh, take your Truffles out of the Kettle, lay them upon the Napkin, and ſerve them up hot.

AT another Time, boil them in ſeaſoned Water only.

AT other Times, let them marinate, two Hours, in a Glaſs of white Wine, ſeaſon'd with Salt and Pepper; make a Paſte, without Butter, roll it very thin, put in it your Truffles with their Marinade,

and wrap them up in the ſaid Paſte, ſo that no Air come to them; then bake them in the Oven, about an Hour, or let them be done in hot Cinders.

AT another Time, your Truffles being marinated, after the ſaid Manner, wrap them up one after another, in Paper, dreſs them in hot Cinders, and ſerve them up, as before.

THE biggeſt Truffles are beſt for this dainty Diſh, but the beſt Way of dreſſing them is in Paſte.

Truffles, the Italian *Way.*

GET ſome Truffles either large, or ſmall, pare and waſh them, cut them in Slices, and put them in a Stew-pan, or in a ſilver Diſh, with ſome Oil, more or leſs, according to the Quantity of your Truffles; let them be a little While upon the Stove with a Bunch of Parſley, Chibbols, and ſweet Herbs; moiſten them with Half a Glaſs of Champaign, or other white Wine, ſeaſon them with Salt and pounded Pepper, add a little Eſſence of Ham, let them ſtew ſlowly, and ſkim well off the Fat; being ready to ſerve, let them be reliſhing, ſqueeſe over them the Juice of an Orange, or a Lemon, put to them ſome ſmall fry'd Cruſts of Bread, diſh them up, and ſerve them up hot for a dainty Diſh.

Truffles, the Provenſal *Way.*

CUT and order ſome Truffles, as before, put them in a Diſh with ſome good Oil, ſeaſon them with Salt, Pepper, and ſhred Chibbol, and let them ſtew ſlowly over a Chafing-diſh; ſqueeſe in the Juice of one or two Oranges, more or leſs, according to the Quantity of your Truffles, let your Truffles be palatable, and, having put in ſome fry'd Cruſts of Bread, as before, ſerve them up hot for a dainty Diſh.

Another Ragout of Truffles.

ORDER your Truffles, as before, cut them in Slices, and put them in a Stew-pan, with ſome Muſhrooms, cut in Slices, and a Bunch of ſweet Herbs; ſeaſon it with Salt and pounded Pepper, put in a Bit of Butter, give it a Toſs, and moiſten it with a little Gravy of Veal, a little Eſſence, and a Glaſs either of Champaign, or other Wine; being done and reliſhing, ſqueeſe in it the Juice of an Orange, or Lemon, diſh it up, and ſerve it up hot for a dainty Diſh.

A Sort of Jelly, called Pot d'Eſpagne, *a* Spaniſh *Diſh.*

TAKE a roaſted Partridge, and pound it in a Mortar, with a Handful of ſcalded and peel'd Piſtachoes; mix with them three or four Yolks of Eggs, more or leſs, according to the Bigneſs of your Diſh, with ſome Gravy of Veal, and a little Cullis; take your Partridge and Piſtachoes out of the Mortar, put them with your Eggs, let it be reliſhing, and ſtrain it through a Sieve; ſet on a Stew-pan of Water, put over it your Diſh, put in your ſtrained Ingredients, and cover the Diſh with Fire over it; your Ingredients being turned to a Jelly, ſerve it up carefully, leſt your Jelly ſhould break.

A Loaf with Ham.

TAKE a ſmall chipped Loaf, and, having made a Hole underneath, take out the Crum; keep the Bit of Cruſt taken off, to ſtop the

the Hole again, fill your Loaf with a Hash of Partridge, stop the Hole, and tie it round with Packthread, to keep on the Bit of Crust; let your Loaf soak in Milk, about eight Minutes, drain it, and fry it; keep in Readiness a Ragout of Ham made thus, *viz.* Take some small Slices of Ham, soak them in a Stew-pan, as if you were to make Gravy with slices of Veal, and, when they stick to the Bottom of the Pan, put in a little Butter, with Half a Spoonful of fine Flour, stirring it well together for a Minute; moisten it with some Gravy of Veal, thicken it with Cullis, let your Ragout be highly relished, and put your Loaf in its Dish, with the Ragout of Ham over it.

Small Loaves, called Grenadins en Pot d'Espagne.

POUND either some Partridges, Wood-cocks, Pheasants, Rabbits, or Hares; being pounded, add some Cullis and Gravy, and put it over the Fire in a Stew-pan, to give it a Relish; let it be palatable, and, if you will fill six small Loaves with this minced Meat, put to it eight Eggs, both Yolks and Whites; strain these Ingredients together through a Sieve, butter your small Loaves, fill them up Half, and let them be baked; being ready, lay them in their Dish, with a little Essence of Ham over them, and serve them up hot for a dainty Dish.

IF you have a Mind to serve this Composition in a Dish, without Loaves, leave out the Whites of the Eggs.

A Loaf with Mushrooms.

TAKE a Loaf, make a Hole in the Bottom, keep the Bit taken off, take out all its Crum, and fill it up with a Hash of Partridge; stop the Hole with the reserved Bit of Crust, tie the Loaf round with Packthread, dip it in Milk, and fry it in Hog's-lard, till it has got a good Colour; take a Handful of Mushrooms, and stew them in a Stew pan with some Essence of Ham; being done, thicken the Sauce, of which make but little, with some Essence of Ham; then put your Loaf in, let it soak about a Minute, put it in its Dish, and, your Ragout being relishing, put it over it, and serve it up hot for a dainty Dish.

CRUSTS with Mushrooms are prepared, as follows.

TAKE a chipped Loaf, the Crust of which cut in several Bits, of the Largeness of the little Loaf, rub them with fresh Butter, and let them be coloured before the Fire; then put them handsomely in a Dish, throwing the preceding Ragout over them, and serve them hot for a dainty Dish.

Another Loaf with Mushrooms.

YOUR Loaf being filled up, as before, fry it; then fry a little in a Stew-pan with Butter, two or three Handfuls of small Mushrooms well pared, moisten them with Veal-gravy, season them with Salt, Pepper, and a Bunch of sweet Herbs, and let them stew; being done, take off the Fat, and thicken them with some Cullis; soak the Loaf in it, about a Minute, take it out, put it in its Dish, with your Ragout over it, and serve it hot for a dainty Dish.

CRUSTS with this Ragout are dressed, as those before.

A Loaf with Truffles.

YOUR Loaf being stuffed and fried, as before, pare and wash some Truffles, cut them in Slices, put them in a Stew-pan, moisten

them with Veal-gravy, and let them ſtew over a ſlow Fire; when done, thicken the Sauce with Cullis, ſeaſoned with Salt and Pepper, doing the reſt, as ſaid before.

CRUSTS with Truffles are dreſſed, as thoſe with Muſhrooms.

A Loaf with Morilles.

YOUR Loaf being filled and fried, as ſaid before, cut your Morilles in two, or in four; waſh them well in ſeveral Waters, and fry them with a Bunch of ſweet Herbs in ſome Butter; ſeaſon them with Salt and Pepper, moiſten them with Gravy, and let them ſtew over a ſlow Fire; being done, take off the Fat, and thicken the Sauce with ſome Cullis; let your Loaf ſoak in this Ragout a little, diſh it up, placing your Morilles round it, with your Sauce over it, and ſerve it up hot for a dainty Diſh.

CRUSTS with Morilles are prepared, as thoſe with Muſhrooms.

A Loaf with Tops of Aſparagus.

CUT as many Tops of Aſparagus as will make up a Diſh, and a ſmall Loaf, blanch them in boiling Water, and take them out to drain; fry them a little, with a Bunch of ſweet Herbs in freſh Butter, ſeaſon them with Salt and Pepper, put in a Duſt of fine Flour, fry it with the reſt, and moiſten them with Veal-gravy; the Tops of Aſparagus being done, mix a Couple of Yolks of Eggs with ſome Cream, and, having thickened them with this Mixture, ſugar it a little; let your Ragout be reliſhing, and make but little Sauce; then fill up a Loaf with ſome of this Ragout, and ſoak it up with Juice and Cullis; being ſoaked, diſh it up with the reſt of your Ragout over it, and ſerve it up hot for a dainty Diſh.

A LOAF with Peaſe is dreſſed, after the ſame Manner.

A Toaſt with Bacon.

TAKE ſome middling Bacon, cut it in ſmall Dice, let it be half boiled in Water, and take it out to drain; put in a Stew-pan ſome melted Bacon, or Butter, with a Handful of Ham cut in ſmall Dice, and let it ſoak over a Stove; add thereto ſome Muſhrooms alſo, cut in ſmall Dice, ſome Truffles, if you have any, with ſhred Parſley and Chibbols, flour it, and moiſten it with Gravy; then put your ſmall Dice of middling Bacon in, and let it ſtew ſlowly; let your Sauce be pretty thick and reliſhing, and, when taken off from the Fire, put in the Juice of a Lemon, and let it cool; make ſome Toaſts two Inches broad, and four long, cover them with your Ingredients, dip them in beaten Eggs, ſtrew them with Crums of Bread, and fry them in Hog's-lard to a good Colour; being fried, diſh them up, and ſerve them up hot for a dainty Diſh.

A Ragout with ſoft Roes.

TAKE ſome ſoft Roes of Carps, and blanch them in warm Water; put in a Stew-pan ſome melted Bacon, or Butter, ſome Muſhrooms, Truffles cut in Slices, and a Bunch of ſweet Herbs; fry it a little, ſeaſon it with Salt and Pepper, moiſten it with Gravy, and let it ſtew over a ſlow Fire; when ſtewed, take off the Fat, thickening the Sauce with ſome Cullis; put in your ſoft Roes of Carps, let your Ragout be reliſhing, diſh it up, and ſerve it up hot for a dainty Diſh.

THIS

THIS Ragout is uſed for firſt Courſes, with ſoft Roes of Carps. To make the Gravy, ſee the Chapter of *Cullifſes*.

A Sturgeon, the St. Menhoult *Way.*

YOUR Sturgeon being cut in thick Slices, let it ſtew ſlowly in Milk and white Wine, a Bay-leaf, and a little Bacon, the Whole well ſeaſoned; your Slices being ſtewed, ſtrew them with Crums of Bread, broil them, and ſerve them up with a Remoulade.

YOU may likewiſe dip your Slices of Sturgeon into the White of Eggs, to fry, ſerving them up on a clean Napkin, without Sauce.

A larded Sturgeon in Scotch *Collops.*

TAKE a Piece of Sturgeon, lard it with middling Bacon, and put it in a Stew-pan over the Fire, with a Bottle of white Wine; ſeaſon it with Salt, Chibbol, ſome Sprigs of Parſley, ſweet Herbs, a Bay-leaf, and ſome Slices of Onions; when your Wine boils, put in your Sturgeon, let it be half done, take it out, and drain it; put in another Stew-pan ſome Bits of Veal, ſome Slices of Ham, and an Onion cut in four, and moiſten the Whole with Broth; it being almoſt done, put in your Sturgeon, which muſt be before boiled a little, and taken out to drain; after which, ſtrain off into a Stew-pan the Liquor it was boiled in, with your Veal and Ham; having taken off the Fat, put it on again, and, when turned to a Jelly, put in your Sturgeon; let it glaze on hot Cinders, diſh up your Sturgeon, put a little Cullis and Gravy in your Stew-pan, and ſtir your Jelly, to looſen it; then put the Whole with the Juice of a Lemon under your Sturgeon, and ſerve it up hot for a firſt Courſe.

A roaſted Sturgeon.

TAKE a Piece of Sturgeon, lard it through and through with Slices of Eel and Anchovies, and ſeaſon it with Salt, Pepper, Spice, ſweet Herbs, Chibbol, and Parſley; ſpit your Sturgeon, and beſprinkle it with a Bottle of Wine, ſome Butter, Salt, and Pepper mixed together; being done, ſerve it up hot for a firſt Courſe with a thick Sauce of Pepper and Vinegar.

A Sturgeon with ſweet Herbs.

TAKE a Piece of Sturgeon, the Thickneſs of a Thumb, put it in a Stew-pan with a Bit of Butter, Salt, Pepper, ſweet Herbs, Parſley, and Chibbol cut ſmall, and ſtew it ſlowly; your Sturgeon being done, take it out, ſtrew it with Crums of Bread, and broil it; being broiled, and pretty well coloured, ſerve it up hot for a firſt Courſe with a Remoulade.

A Sturgeon, the Dutch *Way.*

TAKE a Sturgeon, cut off the large Scales, gut and waſh it well, and put ſome Water on the Fire; when boiling, ſeaſon it with Salt and Vinegar, before putting in your Sturgeon, and, when done enough, take it out to drain; diſh it up over a Napkin, to be ſerved, as a Diſh of Roaſt, with a Sauce in a Saucer; put in a Stew-pan a Bit of Butter, a Duſt of Flour, a little Water, or Gravy, ſome Salt, Pepper, and ſome Anchovies cut ſmall, thicken your Sauce, and put it in a Saucer, with Shrimps.

YOU may likewiſe ſerve up your Sturgeon for a firſt Courſe in a Diſh, without a Napkin, putting over it the ſame Sauce, with Shrimps.

Stewed Sturgeon, the French *Way.*

TAKE a Sturgeon, gut it, waſh it handſomely, put a Lump of Butter in the Belly, wrap it up in a Napkin, and put it in your Fiſh-kettle, pouring over it Half a Bottle of boiling Vinegar; put in it three Bottles of Wine and ſome boiling Water, ſeaſon the Whole with Salt, Pepper, ſweet Herbs, Parſley, and Chibbol, and let it ſtew ſlowly; let it be reliſhing and ſalt enough, and, when ready, take it out to drain, and diſh it up over a Napkin, to ſerve for a Diſh of Roaſt.

CHAP. L.

Of dainty Diſhes of Muſhrooms and Morilles.

A Ragout of Muſhrooms.

CUT your Muſhrooms in Slices, toſs them up with Bacon, or Butter, in a Stew-pan, ſeaſoned with Salt and Pepper, moiſten them with good Fiſh-broth, or Gravy, thicken it with a Cullis, and ſerve it up.

Muſhrooms with Cream, and other Ways.

CUT your Muſhrooms into Bits, and toſs them up over a briſk Fire, in Butter ſeaſoned with Salt, Pepper, and a Bunch of ſweet Herbs; ſtrew them with a Duſt of Flour, and moiſten them with a little Broth, or Water; when done, thicken them with two or three Yolks of Eggs, mixed with Cream, and ſeaſoned with Nutmeg; keep it ſtirring, leſt it curdle, put in it the Juice of a Lemon, and ſerve it up hot.

Forced Muſhrooms.

TAKE whole Muſhrooms, pick them, and take off the Stalks; make Force-meat with ſome White of Chicken, or Veal, Beef-marrow, Bacon, ſome Crums of Bread boiled in Cream, with two Yolks of Eggs ſeaſoned with Salt, Pepper, and Nutmeg; force your Muſhrooms with it, put them into a Baking pan, and ſend them to the Oven; being done, diſh them up, ſerve them up with Eſſence of Ham, or thick Gravy, under them. You may force them with minced Fiſh, well ſeaſoned, dreſs them the ſame Way, and ſerve it up hot with Gravy of Muſhrooms under them.

The Way of preſerving Muſhrooms.

PICK your Muſhrooms, waſh them well, and toſs them in Butter; ſeaſon them with all Spice, put them into a Pot, with a little Brine and Vinegar, and a pretty deal of Butter over them, and cover them well; before you make Uſe of them, unſalt them; they may ſerve with any Thing. You may alſo dry them and pound them. To preſerve them dry and whole, put them to dry in the Oven, like Artichoke-bottoms, after they have been blanched in Water; keep them in a dry Place, and, before you make Uſe of them, put them to ſoak in lukewarm Water.

How to pickle Muſhrooms to preſerve them.

PEEL your Muſhrooms, and put them to ſoak in freſh Water; warm other Water in a Kettle, with a Bunch of Fennel, Bay-leaves, Marjoram, and green Onions; let them have a Boil, take them out, and drain them upon a Hurdle; when cold, put them in a Pot, with Cloves, Pepper, Onions, Salt, Bay leaves, and good Vinegar, and cover your Pot well. Purſlane, *French* Beans, *&c.* are done, the ſame Way.

Another Way to preſerve Muſhrooms.

BEING well picked, put them into boiling Water, let them have a Boil, take them out, let them cool, and drain upon a Hurdle; put them into an earthen Pot, ſeaſoned with ſmall Onions, Bay-leaves, ſweet Baſil, Cloves, Nutmeg, Mace, and a Stick of Cinnamon; then make a Brine with Water and Salt, let it ſettle a Couple of Hours, and pour it ſoftly into your Pot, ſo that this Liquor may drown your Muſhrooms; put over them drawn Butter, or good Oil, cover the Pot well, and keep them in a cool Place; when you make Uſe of them, unſalt them in lukewarm or freſh Water, and you may uſe them with all Sorts of Ragouts.

Muſhrooms in Powder.

TAKE Muſhrooms, Morilles, or Truffles, Half a Pound each, pick them, and put them to dry in the Sun, or in the Oven, after the Bread is drawn; then pound it all together, ſift it, and put it into a tin Pot well cloſed, to keep its Flavour. You may uſe it the whole Year with your Ragouts, or hot or cold Pies. This Powder is very proper to give a Reliſh to Bacon to lard with.

Muſhrooms, the Italian *Way.*

TAKE ſmall Muſhrooms very white, cut off the Stalks, waſh them well, and put them into a Stew-pan with the Juice of two Lemons, a little beaten Pepper, Half a Glaſs of white Wine, as much of good Oil, and a Bunch of ſweet Herbs; put all this over the Fire, and, after two or three Boilings, take it off, let it cool, and ſerve it up. Theſe Sorts of Muſhrooms may be kept as long as you pleaſe, provided they ſwim in Oil.

Other Muſhrooms, the Italian *Way.*

TAKE Muſhrooms like thoſe above, pick them the ſame, and put them into a Stew-pan with Lemon-juice, a little pounded Pepper, Half a Glaſs of white Wine, as much of good Oil, and a Bunch of ſweet Herbs; add to it a few green Onions cut ſmall, and put them three or four Minutes over the Fire, putting in a little Parſley cut ſmall; take them off, let them cool, and take ſome ſmall Cruſts of Bread, which fry in Butter; waſh a Dozen of Anchovies, cut them in Slices, put your Cruſts of Bread to your Muſhrooms, and diſh them up with Anchovies over them. Theſe Sorts of Diſhes are ſerved up cold.

Other Muſhrooms, the Italian *Way.*

TAKE ſome Muſhrooms, pick them well, cut them in four, put them into a Stew-pan, with Half a Glaſs of Oil, and the Juice of a Lemon, put them over the Fire, toſs them up, and thicken them with

Eſſence of Ham, putting in it Half a Glaſs of white Wine, and a Clove of Garlic; let them be reliſhing, take off the Fat, put in ſome fried Cruſts of Bread, diſh them up, and ſerve them up hot.

Other Muſhrooms, the Italian *Way, with a white Sauce.*

PICK them well, waſh them, cut them into Bits, and put them into a Stew-pan with Half a Glaſs of Oil, and a Bunch of ſweet Herbs; toſs them up, ſtrew them with a Duſt of Flour, moiſten them with Broth and a little white Wine, put in a ſmall Clove of Garlic, and let them be reliſhing; ſkim off the Fat, thicken them with three Yolks of Eggs, mixed with the Juice of a Lemon, a little Parſley cut ſmall, and a little Nutmeg, put them upon a Cruſt of Bread in your Diſh, and ſerve them up hot.

A Ragout of Muſhrooms.

PICK them well, waſh and drain them, put them into a Stew-pan with a little melted Bacon, and a Bunch of ſweet Herbs; ſeaſon them with Salt and Pepper, and toſs them up; then moiſten them with Veal-gravy, and let them ſimmer gently; being done, take off the Fat, thicken them with a Cullis of Veal and Ham, let your Ragout be reliſhing, diſh it up, and ſerve it up hot.

Another Way of dreſſing Muſhrooms, the Italian *Way.*

HAVE the middle Sort of Muſhrooms, pick and waſh them well, take off the Stalks, and put them into a Stew-pan; mince the Stalks with ſome other Muſhrooms, and put them into your Stew-pan with Parſley, green Onions, Salt, Pepper, ſweet Baſil, a Clove of Garlic, a Glaſs of white Wine, and Half a Glaſs of Oil; put them over the Fire, and ſtew them, till they render their Liquor; then diſh them up, pouring over their Liquor, ſtrew them with Crums of Bread, and let them get a Colour in the Oven, or under a Stew-pan Cover.

AT another Time, do them with Butter, inſtead of Oil, and no Garlic, and ſerve them up hot.

A Ragout of Muſhrooms.

TAKE Muſhrooms, pick them, waſh them in ſeveral Waters, let them drain, and toſs them into a Stew-pan with a little melted Bacon; ſeaſon them with Salt, Pepper, and a Bunch of ſweet Herbs; moiſten them with Veal-gravy, let them ſtew over a ſlow Fire, take off the Fat, thicken them with a Cullis of Ham and Veal, let your Ragout be reliſhing, and ſerve it up hot.

CRUSTS are ſerved up with the ſame Sorts of Muſhrooms. To do this, take a dry Cruſt well chipped, put it in the Bottom of your Diſh, pour your Ragout over it, and ſerve it up hot.

Muſhrooms with a white Sauce.

TAKE Muſhrooms, pick and waſh them well, put them into a Stew-pan, with a Lump of Butter and a Bunch of ſweet Herbs, and toſs them up; this done, ſtrew them with a Duſt of Flour, moiſten them with Broth, and ſeaſon them with Salt and Pepper; let them ſimmer, and thicken them with four Yolks of Eggs, mixed Cream, and a little Nutmeg; your Ragout of Muſhrooms being of a good Taſte, diſh it up, putting in the Bottom of your Diſh a Cruſt of Bread, and ſerve it up hot.

Another

Another Ragout of ſmall Muſhrooms.

IF you cannot get any green Muſhrooms, you muſt take dry ones; put them into a Stew-pan with a Bunch of ſweet Herbs, and a little Veal gravy, and let them ſtew upon a ſlow Fire; being ſtewed, put in a little Eſſence of Ham, thicken them with a Veal and Ham Cullis, let your Ragout be reliſhing, diſh it up, and ſerve it up hot.

A Ragout of ſmall Muſhrooms, the Italian *Way.*

TAKE ſmall Muſhrooms, pick and waſh them well; then put them into a Stew-pan, with a Ladle of Oil and a Bunch of ſweet Herbs; toſs them up, put to them a Glaſs of White-wine, ſeaſon them with Salt and Pepper, and let them ſimmer, and be of a good Taſte; your Ragout being done, put in it the Juice of a Lemon, diſh it up, and ſerve it up hot, with a Cruſt of Bread under it.

AT another Time, do your Muſhrooms in Oil with green Onions, Parſley cut ſmall, with Salt, Pepper, and the Juice of two Lemons, and toſs them up, till they render their Liquor; put in a Glaſs of White-wine, let them cool, and ſerve them up with ſmall fried Cruſts of Bread.

Morilles with Cream.

CUT them in Slices, waſh them in ſeveral Waters, and toſs them in melted Bacon, or Butter, and a Bunch of ſweet Herbs; ſtrew over them a Duſt of Flour, moiſten them with a little Broth, ſeaſon them with Salt and Pepper, and let them ſtew; put in two Spoonfuls of white Cullis, if you have any, and thicken your Sauce with Yolks of Eggs, mixed with Cream, a little Nutmeg, and Parſley cut ſmall; let your Ragout be of a good Taſte, take a round Cruſt of Bread, rub it with good Butter, and brown it before the Fire; then put it into your Diſh, with your Ragout over it, and ſerve it up hot.

Forced Morilles.

TAKE ſome Morilles, cut off the Ends of the Stalks, and put them to ſoak in Water, to take out the Sand; make a ſmall Stuffing with Whites of Fowls, a little boiled Ham, a few Muſhrooms, and green Onions cut ſmall, a little blanched Bacon, ſome Beef-ſewet, ſome Yolks of raw Eggs, and a ſmall Crum of Bread boiled in Cream, all minced together; ſeaſon it with Salt and Pepper, and pound it; ſtuff your Morilles, on the Side of the Stalks; line a Stew-pan with Slices of Bacon and Veal, and ſeaſon it with Salt, Pepper, ſweet Herbs, fine Spices, and Onions cut in Slices; place in it your forced Morilles, ſeaſon them Top and Bottom alike, and lay over Slices of Veal and Bacon; then put them into the Oven, or under a Cover, with Fire under and over; when done, take them out, put them to drain, diſh them up over an Eſſence of Ham, and ſerve them up hot.

Morilles, the Italian *Way.*

TAKE ſome Morilles, cut off the Stalks, put them in Water, waſh them well, cut them in four, and take them out to drain; then put a Lump of Butter, with a Bunch of ſweet Herbs, and your Morilles into a Stew-pan; toſs it up, put in a Duſt of Flour, and moiſten

it

it with Gravy and a Glaſs of White-wine, adding to it a Clove of Garlic; being ready to ſerve up, thicken your Ragout with a little Cullis, a Spoonful of Oil, and Lemon-juice, which laſt muſt prevail; let it be of a good Taſte, diſh it up with a Cruſt of Bread under it, and ſerve it up hot.

CHAP. LI.

Of dainty Diſhes, with Craw-fiſh, Oyſters, and Muſcles.

A dainty Diſh of Craw-fiſh with a white Sauce.

YOUR Craw-fiſh being boiled in Water, pick the Tails, and take off their ſmall Claws, but not the great ones, of which take off the Shell on the Top; then toſs up your Craw-fiſh in a Stew-pan, with a little freſh Butter, ſome Muſhrooms and Truffles, moiſten them with Fiſh-broth, and two or three Spoonfuls of Craw-fiſh Cullis, and let them ſtew on a ſlow Fire; being ready, thicken the Sauce with two Yolks of Eggs, mixed with Cream, and ſome Parſley cut ſmall; let your Ragout be palatable, and ſerve it up hot.

A dainty Diſh of Craw-fiſh, the Italian *Way.*

TAKE ſome Craw-fiſh, cut them in two alive, and put them in a Stew-pan with a Couple of Glaſſes of Champaign, or other White-wine, two Spoonfuls of good Oil, two Cloves of Garlic, a Sprig of ſweet Baſil, with Slices of Lemon, ſome Salt, Pepper, Chibbol, and Parſley cut ſmall; put all this over the Fire, let it boil, and be reliſhing; when done, take out your Baſil, diſh up your Craw-fiſh with their Liquor over them, the Juice of a Lemon, and a little Eſſence. This Ragout is ſerved up for a dainty Diſh. If your Sauce is not ſhort enough, let it boil more on a briſk Fire.

Another dainty Diſh of Craw-fiſh, the Italian *Way.*

TAKE your ſmall Sorts of Craw fiſh, waſh them, and put them in a Kettle with Salt, Pepper, Cloves, an Onion cut in Slices, and a Lemon ſliced, with two Glaſſes of Water; let this boil together, and, as ſoon as your Craw-fiſh have changed Colour, take them out, take off the ſmall Claws, pick their Tails, and take off the great Shell upon the Back, leaving the great Claws ſticking to the Body; your Craw-fiſh being ſo picked, mix Parſley with Chibbols, ſcraped Bacon, Muſhrooms, ſweet Herbs, fine Spices, Salt, and Pepper; put all this in the Bottom of your Diſh, placing your Craw-fiſh round it, with the Tails towards the Middle; place more Craw-fiſh over the firſt, and ſo go on with laying one over the other, till your Diſh is covered round with your Craw-fiſh; put over them ſome Oil, with pounded Pepper and Crums of Bread, and let them be baked; then

then drain off the Fat, ſqueeſe the Juice of a Lemon over them, and ſerve them up hot for a dainty Diſh.

Craw-fiſh, the St. Menhoult *Way.*

BOIL your Craw-fiſh, as thoſe before, take off the ſmall Claws, and the Shell on their Back, and clean them well; break their great Claws, without parting them from the Body; place them in a Stew-pan, and put in it Parſley, Chibbol cut ſmall, ſweet Herbs, fine Spices, Salt, Pepper, Muſhrooms, and Truffles cut ſmall; pour over this melted Butter, mixed with Lemon-juice, put it over the Fire, and make your Craw-fiſh reliſhing; then take them out, place them in a Baking-pan over ſome Slices of Bread, and ſtrew them with Crums of Bread; put them in the Oven, let them be coloured, diſh them up, with a Lemon juice over them, and ſerve them up hot for a dainty Diſh.

Craw-fiſh, dreſſed another Way.

BOIL your Craw-fiſh in a Kettle, and ſeaſon them with Onions, Chibbol, Parſley, ſweet Herbs, a little Water, and a Daſh of Vinegar; being done, take off the ſmall Claws, put them in a Stew-pan, keep them warm, make them reliſhing, ſtrain off the Liquor, pour it over them, diſh them up, and ſerve them up hot for a dainty Diſh.

Lobſters.

BOIL them in Water with Salt, half an Hour, on a briſk Fire; being done, take them off, and let them be cold; then take off the ſmall Claws, break their great ones, and open your Lobſters in the Middle; lay a folded Napkin into your Diſh, put your Lobſters over it with their great Claws round them, garniſh your Diſh with Parſley, and ſerve it up for a little dainty Diſh.

Lobſters, the Italian *Way.*

TAKE of the ſame Sort of Lobſters, and boil them, as thoſe before; take off the Fleſh both of the Body and great Claws, and cut it into Slices. Take a Stew-pan, put in it a little Butter, with ſome Chibbol, Parſley, Muſhrooms, and Truffles, cut ſmall, and toſs it up; put in it your Slices, moiſten it with a little Gravy, and a Glaſs of Champaign, and ſeaſon it with Salt, Pepper, ſweet Herbs, and a Rocambole; let it ſtew ſlowly, and let your Lobſters be reliſhing; put a Spoonful of good Oil and a Lemon-juice into your Sauce, thicken it with ſome Cullis, and ſerve it up hot for a dainty Diſh.

Lobſters, another Way.

BOIL your Lobſters, as before, cutting the Fleſh in Slices, and toſs it up; pound their Shells very fine, to make your Cullis the better; make your Cullis of them, ſtrain it off, and thicken your Ragout of Lobſters with it.

AT another Time, inſtead of cutting the Fleſh in Slices, mince it, ſeaſon it, and toſs it, as before; then thicken it with a red Cullis made with the Shells of your Lobſters.

YOU may likewiſe do your Lobſters, either in Slices or minced with a white Sauce, as that of Craw-fiſh with a red Sauce.

A Crab.

A Crab.

BOIL your Crabs alive, about half an Hour, in a Kettle with Salt and Water; being boiled, take it off, let them be cold, and take off their great Shell, to open them; put it on again, break their great Claws, and take off the little ones; put a folded Napkin in a Diſh, place in the Middle your Crabs, with the broken Claws round them, garniſh your Diſh with Parſley, and ſerve it up for a ſmall dainty Diſh.

Crab-fiſh, after the Engliſh *Faſhion.*

YOUR Crab-fiſh being boiled, as the preceding ones, take off their great Shell, without breaking it; take out both the Fleſh of their Bodies and great Claws, which mince well; then take a Stew-pan, and put in it a little Butter, with ſome ſhred Chibbols, Parſley, Muſhrooms, and Truffles, if you have any; fry theſe Things a little on a Stove, and put therein the minced Crab-fiſh, with ſome Salt, Pepper, ſweet Herbs, and half a Glaſs of White-wine; after which let the Whole be ſtewed very ſlowly; this done, thicken the Sauce with a little Butter dipped in fine Flour, or with ſome Cullis; this Stuff being reliſhing, mix the Juice of a Lemon therein, and with it fill the Shells of your Crab-fiſh; place theſe filled Shells in a Baking-pan, throw ſome crummed Bread over them, and let them be coloured in the Oven, or on and under ſome Fire. This done, ſerve it for a little dainty Diſh.

A Ragout of Oyſters.

YOUR Oyſters being opened, put them in a Stew-pan with their Liquor, and blanch them; take them out one after another, cleanſe them well, and put them in a Diſh; blanch ſome Muſhrooms and Truffles in Butter, moiſten them with Gravy, and thicken the Sauce with a Cullis of Veal and Ham; then put in your Oyſters, warm them, without boiling, let your Ragout be palatable, and ſerve it up hot for a dainty Diſh.

YOU may make Uſe of this Ragout for all Sorts of Courſes with Oyſters.

Another Ragout of Oyſters.

OPEN your Oyſters and blanch them in their own Liquor, without boiling them; take them out, cleanſe them, and put them in a Diſh; blanch ſome Muſhrooms with freſh Butter, moiſten them with Cullis, and warm your Oyſters in it, without boiling them; your Ragout being reliſhing, diſh it up, and ſerve it up hot for a dainty Diſh.

THIS Ragout may be uſed with all Sorts of Courſes of Fiſh with Oyſters.

Another Ragout with Oyſters.

YOUR Oyſters being opened, drain them over a Sieve, and put a Diſh under to receive their Liquor; melt ſome freſh Butter in a Stew-pan, put in a Duſt of Flour, and keep it ſtirring, till it be brown; moiſten it with a little Gravy, and put in it ſome ſmall Cruſts of Bread, together with your Oyſters; toſs it up, ſeaſon it with Pepper, Parſley, and whole Chibbols, and put in ſome of their Liquor with ſome Fiſh-broth;

broth; your Ragout being highly reliſhing, ſerve it up hot for a dainty Diſh.

THIS Sort of Ragout muſt be quickly done, becauſe the Oyſters muſt boil.

Broiled Oyſters.

OPEN your Oyſters, and broil them in their Shells; put in ſome Pepper, a little Parſley cut ſmall, ſome Butter, and, over the Whole, ſome grated Bread, and ſerve it up for a dainty Diſh.

Oyſters in a Stew-pan.

GET a ſilver Diſh, or Baking-pan, rub the Bottom with Butter, place in it your Oyſters, ſeaſon them with Pepper and Parſley cut ſmall, put in it half a Glaſs of White-wine, lay over Butter cut very thin, and ſtrew it with Crums of Bread; cover your Diſh, and let them ſtew, with Fire under and over, till they are coloured; being ready, take off the Fat from your Oyſters, cleanſe the Border of your Diſh or Pan, and ſerve it up hot for a dainty Diſh.

OYSTERS with *Parmeſan* Cheeſe are done after the ſame Manner, ſtrewing over them ſome of this Cheeſe ſcraped, inſtead of Bread.

Forced Oyſters.

MAKE a Stuffing with Eel, a Dozen of blanched Oyſters, a little Parſley and Chibbol, Muſhrooms, ſweet Herbs, fine Spices, good freſh Butter, and Crums of Bread boiled in Cream, with a Couple of Eggs; ſeaſon the Whole with Salt and Pepper, mince it and pound it: put ſome of the minced Meat in each Shell, with an Oyſter in Ragout over it; put again over your Oyſters ſome of your Stuffing, colour them with beaten Eggs, and pour over each Oyſter ſo ſtuffed melted Butter, with Crums of Bread; then put your Oyſters in the Oven, let them be well coloured, and ſerve them up hot for a dainty Diſh, or to garniſh a Courſe with.

Fried Oyſters.

TAKE Oyſters opened, drain them on a Sieve, put them in a Diſh, or Stew-pan, over the Fire with Pepper, a Couple of whole Chibbols, a Bay-leaf, a little ſweet Baſil, an Onion cut in Slices, half a Dozen of Cloves, and the Juice of two Lemons, ſtirring them; make a Paſte with fine Flour and Beer, or White-wine, and ſeaſon it with Salt, the Yolk and White of an Egg, and a little Oil; ſtir the Whole together, and let your Paſte be neither too thin nor too thick; being ready to fry your Oyſters, take them, one after another, out of their pickled Sauce, and, laying them to drain over a linnen Cloth, put them in your Stew-pan, and fry them in drawn Butter; let them have a good Colour, and ſerve them up for a dainty Diſh, on a folded Napkin, with fried Parſley. They may be likewiſe done in Hog's-lard.

Oyſters, the Moſcovite *Way.*

YOUR Oyſters being opened, put in each of them a few ſweet Herbs, Parſley, Chibbols, and ſweet Baſil minced, with Pepper and a Daſh of White-wine; cover them with their Shell, and put them in a Baking-

Baking-pan with Fire under and over; being done, ſerve them up hot for a dainty Diſh.

Forced Oyſters.

YOUR Oyſters being opened, blanch them; mince them with Parſley, Chibbol, Anchovies, good Butter, and Crums of Bread dipped in Cream, with two or three Yolks of Eggs; ſeaſon the Whole with Salt, Pepper, and fine Spice; pound it in a Mortar, fill your Oyſter-ſhells with your Stuffing, ſtrew them with Crums of Bread, let them be done in the Oven, and ſerve them up, without Sauce.

Oyſters on Skewers.

PUT in a Stew-pan a little Butter, ſome Chibbol, Parſley, and Muſhrooms, cut ſmall; toſs them up, put in your Oyſters, ſeaſon them with pounded Pepper, ſweet Herbs, and fine Spice, and put a Duſt of Flour over them; put them on a ſilver or wooden Skewer, and put ſome Muſhrooms between each Oyſter. Your Skewers being filled up, dip them in Crums of Bread, and broil them: Or you may dip them in beaten Yolks of Eggs, ſtrew them with Crums of Bread, and fry them to a good Colour.

Oyſters in Shells.

BLANCH ſome Parſley, Chibbols, and Muſhrooms cut ſmall, with a little Butter; put in your Oyſters, ſeaſon them with pounded Pepper, ſweet Herbs, and Spice; put them into ſilver Shells, if you have any, or other Shells, with Crums of Bread over them, and put ſome Butter over it; let your Oyſters get a good Colour in the Oven, or with Fire under and over; then lay them in their Shells into a Diſh, with ſome Lemon-juice over them, and ſerve them up hot for a dainty Diſh.

A ſmall Loaf with Oyſters.

TAKE ſome Chibbols, Parſley, and Muſhrooms, cut ſmall, and toſs them up with a little Butter; put in the Oyſters, ſeaſon them with pounded Pepper, ſweet Herbs, and all Spices, ſtrew them with a little Flour, and add a little Cullis or Eſſence; then take your ſmall *French* Loaves, make a little Hole in the Bottom, take out the Crum, without hurting the Cruſt, fill them with your Oyſter-ragout, and ſtop the Holes with the Cruſt taken off; place your Loaves ſo filled in your Diſh, with a little Cullis or Gravy over them, let them get a Colour in the Oven, and ſerve them up hot for a dainty Diſh.

A Ragout of Muſcles.

YOUR Muſcles being well waſhed and ſcraped, blanch them in freſh Butter, and ſeaſon them with Salt, Pepper, Parſley, Chibbols, Raſpings of Bread, and a Daſh of Vinegar; when your Muſcles are done enough, ſerve them up hot for a dainty Diſh.

A Ragout of Muſcles with a white Sauce.

TAKE your Muſcles out of their Shells, and blanch them in freſh Butter, with Parſley and ſweet Herbs cut ſmall; ſeaſon them with Salt, Pepper, and Nutmeg; when their Liquor is boiled ſhort, thicken it with Eggs and a Lemon-juice, and ſerve up this Ragout hot for a dainty Diſh.

A RAGOUT

A RAGOUT of Muſcles with a brown Sauce is made, after the ſame Manner, your Muſcles being blanched and moiſtened with Gravy.

Another Ragout of Muſcles.

CLEANSE your Muſcles, and put them in a Stew-pan on a Stove, till they open; take them out, take their Shells off, and keep their Liquor; then blanch them in Butter, ſmall Muſhrooms, and a Bunch of Sweet Herbs, ſeaſoned with Pepper, moiſten the Whole with ſome Veal-gravy, and ſtew it on a ſlow Fire; your Sauce being done, take off the Fat, and thicken it with Cullis of Veal and Ham; put in your Muſcles with ſome of their Liquor, put them on hot Cinders, do not let it boil, and let your Ragout be reliſhing; being ready, diſh it up, and ſerve it up hot for a dainty Diſh. This Ragout is uſed with all Sorts of Diſhes.

Another Ragout of Muſcles.

YOUR Muſcles being cleanſed, opened, and taken out of their Shells, toſs up ſome Muſhrooms in Butter, put in your Muſcles with a Bunch of ſweet Herbs, and moiſten your Muſcles with half of their own Liquor, and as much of Fiſh-broth; add ſome Parſley ſhred ſmall, and ſome Pepper; being ready, thicken your Ragout with Cullis of Muſcles, let it be of a high Reliſh, and diſh it up, to be ſerved up hot for a dainty Diſh. The ſame Ragout may be uſed for Courſes with Fiſh.

APPEN-

APPENDIX.

Of Sweet-meats.

THO' the Buſineſs of making Sweet-meats does not directly belong to me, nevertheleſs, as I have ſome Knowledge and Experience in that Art, to oblige ſeveral of my worthy Subſcribers to this Book, I have added, by Way of *Appendix*, ſome of the moſt eſſential Things belonging to it, together with Receipts to make ſome Roſaſoline Liquors, the *Italian* Way.

Stewed Apples, the Portugueſe *Way.*

CUT your Apples into Halves, put them in a ſilver Plate, or Diſh, ſtrew Sugar under and over, and let them ſtew gently; they muſt not boil; put Fire under and over, till the Sugar is pretty brown, and turned into Caramel; ſerve up your ſtewed Apples, as hot as poſſible. If you ſtew your Apples in a Baking-pan, take them out hot, and put them in a Diſh. Theſe Apples are ſtewed, in the ſame Manner, whole, being hollowed in the Middle and the Core taken out, putting into them a little Sugar, or Jelly of Currants, or other Sweet-meat. You may alſo cut ſmall ſome Apples, add to them a little Sugar, raſped Lemon-peel, and a Duſt of pounded Cinnamon; this being well mixt together, fill therewith your Apples, and ſtew them, as thoſe before.

Stewed Apples in a Jelly.

CUT golden Pippins into four, pare them, take out the Core, and put them into freſh Water, together with the Parings; cut four or five Apples into Bits, let them ſtew well in two Pints of Water, and ſtrain them off in a Sieve, or Linnen-cloth; put Half a Pound, or three Quarters of a Pound, of Sugar into that Water, put it over the Fire, and put in your Quarters of the Apples pared and ſugared, but let them be not too much ſtewed, leſt they turn into Marmalade; when ſtewed enough, take them out one after another, drain ſoftly off the Liquor between two Spoons, and put them in a Plate, or Diſh; then put your Syrup over the Fire again, and let it ſtew ſoftly to a Jelly. Being done, let it cool a little, ſtir it well with a Spoon, cover it with your Apples, and ſo they will keep five or ſix Days; you may alſo add ſome Lemon-peel, cut as thin as a Hair.

Stewed Apples in Court-Bouillon.

TAKE what Quantity of Apples you pleaſe, cut them in two, pare them, and take out the Cores; place them in a Stew-pan, and, to about eight Apples, put a Bottle of Water and ſix Ounces or a Quarter of a Pound of Sugar, cover them well with a Diſh, or Plate, put them over the Fire, and let them ſtew; when the Liquor is almoſt boiled away, take them out, and ſerve them up.

Stewed

Stewed Quinces.

IF you will have them red, put them into a Jelly. Cut two Quinces into Pieces with the Parings, Kernels, and Core. The Quarters you need, for your Quinces are put into freſh Water, and the Parings by themſelves; then boil all well together. Being done, ſtrain off in a Sieve, or Linnen-cloth, the Liquor, as much as poſſible; put it in a Stew-pan uſed for Sweet-meats, and blanch in this Liquor the Quinces that are pared, till they be done. If your Quinces are large, take only four or five; but, if ſmall, nine or ten; add two Pounds and a Half of Sugar, and let them ſtew over a gentle Fire, that they may be red; ſtir up the Syrup, when they are pretty red, diſh them up, and cover them with Jelly. If they are made for Keeping, they muſt be more ſugared.

To make Populo.

POPULO is a thin and light Roſaſoly very fine and ſweet to drink, and is made after the following Manner: Take three Pints of Water, boil it, and, when cool again, put in it a Pint of clarified Sugar, Half a Glaſs of Eſſence of diſtilled Anniſeed, as much Eſſence of Cinnamon, and a very little of pounded Muſk and Amber prepared, which muſt be hardly perceived. Thus they make the true Populo, obſerving farther, as with all other Roſaſolis, not to boil the Sugar too much, in clarifying it, becauſe it will turn candied in the Roſaſoly, and make it darkiſh. The Populo of *Marſeilles* is ſubject to Corruption, becauſe it is made with cold Water, inſtead of being boiled.

The Way of clarifying Sugar.

TO make the aforeſaid Liquor the eaſier and more perfect, I thought proper to ſhew, how the Sugar ought to be clariſied: Put in a Stew-pan, uſed by Confectioners, a Quart or three Pints of Water, with the White of an Egg whipped up, being cold, that it may not mix with the Water; take ſix Pounds of Sugar, or Lump-ſugar, but rather the finer Sort of Sugar, for, the finer the Sugar, the clearer and better is the Liquor; put the Sugar broken into Lumps into Water over the Fire, to melt, and let it boil, but, when it will run over, quench it now and then with a little Water, till it comes to three Pints, or thereabout, which ſtir ſeveral Times, to keep it from running over; this done, and having had ſome Boils, take it off from the Fire, and ſtrain it off in a Sieve; then you may uſe it, when you make ſome Liquors. If you make a greater Quantity, take two Whites of Eggs, and Water in Proportion.

The Way of preparing Muſk and Amber with pounded Sugar, which will have a better Effect in the Liquors than any other Ingredients that may be put in.

TAKE four Grains of Amber and two Grains of Muſk, with Sugar the Bigneſs of an Egg, pound all well together in a Mortar, till it is as fine as Flour, and wrap it up in Paper very cloſe, leſt it loſe the Scent; it may be kept a long Time, without ſpoiling, and may ſerve to perfect the Liquors you make; take a greater or leſſer Quantity of this Compoſition, according to the Quantity of Liquors.

Stewed Winter or Summer Pears.

TAKE what Quantity of Pears you pleaſe, cut them in two, ſtew them, till they are done, pare them, take out the Inſide, and put them into freſh Water; then drain them, put them into clarified Sugar, let the Syrup go over them, and add ſome Lemon, or a Slice of Lemon, after you have taken off the Rind. This is ſerv'd up hot as well as cold. If you have a Mind to make it of a red Colour, you need only put into it a little prepar'd Cocheneal with a Glaſs of Burgundy.

Pears ſtewed in a Braiſe.

DO your Pears in a Braiſe, but take Care they be not too much done; being done enough, take off the Parings, and put them in clarified Sugar. At another Time, inſtead of putting them into the Syrup, you need only ſtrew them with pounded Sugar, and ſerve them up hot. Quinces ſtewed in a Braiſe are done, as thoſe of Pears.

Stewed Pears.

TAKE ſome Pears, cut them in two, and, having ſome boiling Water on the Fire, put them in; being half done, take them out, put them into cold Water, pare them, and take out the Core; then put them in ſome clarified Sugar, with a Slice or two of Lemon, to give them a Taſte, and to keep them white.

YOU may make it of red Wine alſo, or ſome Cocheneal, to colour it.

Stewed Peaches roaſted.

TAKE your Peaches, cut them in two, take out the Stone and pare them, put them blanching in boiling Water, and let them take but one Boil, or two, at moſt; then take ſome Powder-ſugar, to the Quantity of your Peaches, put it into a Preſerving-pan, and put in your Peaches, with a little Water juſt to melt the Sugar; put it over the Fire, take Care they do not burn, turn it upſide down, and ſerve it hot, or cold, as you think proper.

Stewed Apples, the Portugueſe *Way.*

TAKE ſome Apples, take out the Core, prick them with the Point of a Knife, and put them in a Diſh, or Patty-pan; put ſome Sugar in the Hollow of your Apples, and a little Water at the Bottom of your Diſh, or Patty-pan; put them in an Oven or *Dutch* Oven, and you may put in ſome Apricot Marmalade. They may alſo be done cut in Halves, and put into a Patty-pan, with half a Pint of Wine and ſome Sugar, and a little Lemon-peel; when they have taken Colour, ſerve them up hot.

Stewed Apples.

CUT your Apples in two, take out the Core, pick the Skin with the Point of a Knife, put them in a Pan with ſome clarified Sugar, and the Juice of an Orange, and let them boil; when done, put them handſomely in the Diſh, put the Sugar over a boiling, ſtrain it, and put it over your Apples; it muſt be a little ſtrong and clear.

JELLIES of white Currants are done, the ſame Way.

YOU may alſo, if you pleaſe, ſtrain the Skins through a Strainer, after

after having taken your Juice out, and put it to ſome clarified Sugar, which may ſerve for Pyes, or Crackling Cakes.

Stewed Gooſeberries.

TAKE out the Stones, put them in clean Water, take them out to drain, put them in ſome clarified Sugar, give them three or four Boils up, ſee the Sugar be not too ſtrong, let them cool in the Sugar, and ſerve them up for ſtewed Gooſeberries; they are the better, being done two three Days before.

Stewed Cherries.

CUT the Ends of the Stalks of your Cherries, of an equal Length, put them in ſome clarified Sugar, and give them a Boil or two; then take them off, let them cool, and put them in a Plate, or Diſh, with the Stalks uppermoſt, and ſome Syrup over them.

Stewed Raſpberries.

YOUR Raſpberries being well cleaned, put them in ſome clarified Sugar, and give them a Boil or two; then let them cool, and diſh them up handſomely, with ſome Syrup over them, or Jelly of Currants. Strawberries are done, the ſame Way.

Stewed Pears, the Country *Way.*

TAKE your Pears, pare them, and put Half your Parings at the Bottom of an earthen Pot; put in your Pears, with two Glaſſes of white Wine, ſome Sugar, whole Cinnamon, and ſome Lemon-peel; then put over the reſt of your Parings, cover it very cloſe, that the Steam may not come out, and put them in an Oven, to bake ſlowly, for the Space of five or ſix Hours; when done, ſerve them whole.

Currant-jelly.

TAKE and pick ſome Currants from the Stalks, put them in a Pan, and let them boil, that the Juice may come out; put them on a Strainer, or in a Bag, that the Juice may run from the Stones and Skins, and put them over the Fire again, to clarify. Then take and clarify ſome Sugar, almoſt to Candy, and put in your Juice of Currants; your Juice muſt be pretty ſtrong in your clarified Sugar, that it may taſte of the Fruit; let it boil a little with the Juice in it, ſkim it, take the reſt off with Paper, and put it into your Pots, to keep; when they are cold, cover them with ſome Paper dipp'd in Brandy on the Top of your Jelly, tie over the Pot ſome ſtrong Paper, ſee that you tie it cloſe, and keep it in a dry Place, for Fear of ſpoiling.

Savoy *Biſkets.*

TO make *Savoy* Biſkets, take every Thing in the following Proportion: Put twelve Eggs in one Scale, and in the other the ſame Weight of powder'd Sugar as Eggs, which Sugar muſt be of the fineſt Sort, and ſifted through a Sieve; take your Sugar and five Eggs out of the Scales, and, in Place of the Sugar, put ſome Flour, the Weight of the ſeven Eggs remaining; this done, beat the White of your Eggs, ſo as to make them like Snow; when beaten, put the Yolks therein, continuing to beat the Whole together; then put in your Sugar, and, a little While after, your Flour, with a little raſp'd Lemon-peel; get in Readineſs ſome Paper, or Patty-pans, the Bigneſs you pleaſe, and, having

butter'd the Inside of them, fill them half full with your Compoſition, powdering them on the Top with fine Sugar. This being done, let your Biſkets be bak'd, taking Care that your Oven, or Field-oven, be not too hot.

Bitter Almond biſkets.

SCALD, peel, and wipe ſome Almonds with a Napkin; pound them, putting in now and then the White of an Egg at once. In a Pound of Almonds, put the Whites of a Dozen of Eggs. When pounded, put ſome Powder-Sugar therein, and, to mix the Whole together, pound it a little more; then ſhape ſeveral little Biſkets on Sheets of Paper, making ſeveral little Lumps, the Bigneſs of a Button. If your Compoſition be too thin, thicken it with ſome more Sugar, and let theſe Biſkets be bak'd either in an Oven or Field-oven. Obſerve that your Oven be leſs hot than for *Savoy* Biſkets. You may bake your Almond-Biſkets, after having taken the *Savoy* Biſkets out of the Oven.

Marchpanes, a Sort of Macarooms.

SOME ſweet Almonds being prepar'd, as the aforeſaid, pound them as much as poſſible, moiſtening them with Whites of Eggs; being pounded, put therein a very little Sugar, with a little raſp'd Lemon-peel and Cinnamon-powder; make with your Almond-paſte ſeveral little Rings, the Bigneſs of one's little Finger; this done, dip them in beaten Eggs, and then in Powder-ſugar, placing them, one by one, on Sheets of Paper. After this, let them be bak'd, as is ſaid about the Bitter Almon-biſkets, taking Care that they be not too high coloured.

ANOTHER Time, put the ſame Paſte through the Syringe on the Paper, in what Shape you pleaſe, without putting Sugar over it.

Tourons.

SCALD ſome Almonds and Piſtachoes, dry them very dry and hard, and cut them in little Slips, which have in Readineſs; get alſo ſome preſerv'd Lemon and Orange-peel cut in little Bits, with ſome criſp'd Orange-flower; beat ſome Whites of Eggs, and put ſome Sugar in with the aforeſaid Things, mixing the Whole together. Then make with this Compoſition ſeveral Drops, the Bigneſs of a Walnut, on Sheets of Paper, and let them be bak'd, taking Care that they be not too brown.

Cream-cheeſe in Ice.

BOIL about two Quarts of Cream, with ſome Sugar, a Stick of Cinnamon, and a Couple of Yolks of Eggs beaten; when boil'd, put in a green Lemon-peel, ſtrain it, and mix ſome Orange-flower Water therein; take Care it be reliſhing, and that the Sugar prevail; being grown cold, put it in a Veſſel, which cover Top and Bottom with pounded Ice and Salt mixt together.

ANOTHER Time, put in this Cream ſome pounded Piſtachoes, without boiling them, ſtraining the Whole through a Sieve.

YOU may likewiſe boil with your Cream either ſome Chocolate, ſome Coffee, or ſome Tea, ſtraining it through a Sieve.

YOU may make Canelons with this Cream.

How

How to preſerve Lemons, Oranges, Citrons, and Bergamot *Pears.*

TURN and pare your Lemons; if they are not white enough, after having taken off the firſt Peel, take off the ſecond; make a Hollow towards the Stalk, put them in Water, wherein let them be, five or ſix Hours; then boil ſome Water, put in your Lemons, and let them boil, till a Straw may eaſily run through. You may boil likewiſe your Peels, to preſerve them. Your Lemons being blanched, take them out, put them in freſh Water, and take out the Kernels clean. Now melt ſome Sugar in a little Water, beat to Snow the Whites of five or ſix Eggs, together with two or three Glaſſes of Water; your Sugar being melted, put it over the Fire, mix with it, by Degrees, the White of your Eggs, and let it be clarified; take out your Lemons to drain, put them in your Syrup, boil them a little, and take them off; the next Day, take them out to drain, put your Syrup on again, let it have a Body, put in your Lemons, and give them a Boil; three or four Days after, do the ſame, and keep them in what Veſſel you pleaſe. When you make Uſe of them, clarify ſome Sugar, as before; when pretty thick, put in ſome of your Lemons, let them be well glazed, in taking them out, *&c. &c.*

To make Merengels.

TAKE five Whites of Eggs, and whip them up to Snow; then take eight or nine Spoonfuls of the fineſt powdered Sugar, that is firſt well dried, mix theſe ſlightly together with a Spoon, and put it upon three-folded Paper, in what Manner you will, either long, or round, laid upon the Dreſſer; ſtrew it with Sugar, put it under a Cover, with burning Charcoals over it, and let not the Fire be too briſk; when it is pretty well coloured, take it out with a Knife, put ſome Marmalade of Orange, or other, upon them, and put two of them cloſe the one upon the other.

To make criſped Almonds.

TAKE a Pound and a Half of Sugar, put it into a Stew-pan with one Pint of Water, to melt the Sugar in it, which being melted, put it over the Fire, and let it boil; ſkim it, till the Sugar begins to be clear and candied; put in it one Pound of fine ſweet Almonds, and ſtir it continually with a wooden Ladle, till the Sugar is pretty dry; ſtir it ſoftly over a gentle Fire, till the Sugar is a little melted again, and take it off from the Fire, keeping it ſtirring, ſo that the Almonds may well take the Sugar, and be of a good Colour.

Stewed young green Apricots.

PUT your Apricots in Water over a gentle Fire, to green them, take off the little Skin, and throw them in cold Water; then take them out to drain, put them in clarified Sugar, give them a Boil, and ſerve them up.

IF they are for Keeping, take them out, two or three Days after, ſet your Syrup on again, put in your Apricots, and give them a Boil; do the ſame, two or three Days after, and ſo put them into Pots;

cover them with Paper ſoaked in Brandy, and then with other Paper.

Other ſtewed Apricots.

TAKE half-ripe Apricots, open them in two, throw them in boiling Water, and put them in clarified Sugar; give them a Boil, do not let them be done to a Marmalade, and ſerve them up.

YOU may likewiſe put them in your Sugar either without blanching them in Water, or after having taken off their little Skin, or elſe whole, when ſtoned. If the Apricots are cut in two, put a Kernel in each half Apricot.

PEACHES are ſtewed, the ſame Way.

Preſerved Apricots.

OPEN your Apricot, ſtone them, put them in clarified Sugar, give them a Boil, and keep them in the Syrup till next Day; then take them out to drain, ſet your Syrup on again, boil your Apricots in it, do the ſame, the next Day, put them into Pots, and cover them, as before.

SOME People do them, in a Day, but then they are tough, and the Sugar does not penetrate through. If you will have them dry, being boiled twice, take them out to drain, place them over tin or copper Plates, putting two half Apricots together, if you pleaſe, ſtrew them with refined Sugar, and put them in a Stove; five or ſix Hours after, turn them, ſtrew them with Sugar again, keep them in your Stove till the next Morning, put them in Sieves, and keep them in your Stove, till they be dry, turning them now and then, and keeping the Fire up in your Stove.

Apricot Marmalade.

OPEN your Apricots, ſtone them, take off the little Skin, put them in a Preſerving-pan with Water, boil them to a Marmalade, keep it ſtirring, ſtrain it through a Sieve, and clarify ſome Sugar; when it is boiled up to Candy, put in your Marmalade, with the Kernels of your Apricots blanched and peeled; let your Marmalade be done over a gentle Fire, and keep it ſtirring; when you find it thickened moderately, take it off, let it be clear, put it into Pots, and let it boil: Then cover it with Paper ſoaked in Brandy, let this Paper touch the Marmalade, put another Paper over it, and keep it in a cool Place for your Uſe.

Apricots in Brandy.

PUT your Apricots in boiling Water, do not let them boil, take them out, put them in cold Water, drain them in a Sieve, and put them into Bottles; to a Dozen of Apricots, take a Quarter of a Pound of Sugar, clarify it, put it over your Apricots, fill up the Bottles with Brandy, ſtop them cloſe, and keep them in a cool Place; you may put in the Kernels blanched and peeled.

PEACHES are done, the ſame Way, but without ſtoning them.

Pears in Brandy.

PARE your Pears, blanch them in boiling Water, put them in clarified Sugar, let them be done, do not let your Syrup be too thick, and

and let them cool in it; then put them in your Bottles, with ſome of your Syrup, fill them up with Brandy, ſtop them cloſe, and keep them in a cool Place for your Uſe.

DRY Pears may be done, as the dry Apricots.

Grapes in Brandy.

PICK your Grapes in ſeveral Bunches or Parcels, put them into Bottles with clariſied Sugar, fill them up with Brandy, and ſtop them cloſe.

VERJUICE is done, the ſame Way, but, before you put it into Bottles, throw them in boiling Water, out of which take them again directly.

To preſerve Orange-flower, in Leaf, or in Bunches.

GET ſome Orange flower picked very clean, or little Bunches or Buttons, four Pounds, and put them in an Alembic, or Still, with eight Quarts of Water; cover your Alembic, and ſtop it up very cloſe with ſome Paſte, and ſome coarſe Paper over it; put your Alembic over the Fire, and let the firſt Drops drop away, for Fear of ſpoiling your Orange flower, and, when it drops clear from the Alembic, put a Bottle under it, to catch the Droppings; but take Care to ſtop the Mouth of it cloſe, for Fear of loſing its Strength or Flavour; draw out two Fourths, at moſt, uncover your Alembic, and put your Orange-flower on a Sieve, and then in ſome cold Water, with the Juice of a Lemon over it, to whiten it; take it out of the cold Water and put it in ſome clarified Sugar, let it not be too ſtrong, and half warm; let it take Sugar, two or three Hours, take out the Syrup, and put it on the Fire to boil, to be ſtronger; being half cold, put it over your Orange-flower, and let it be till next Morning; take out your Orange-flower, and put it on a Sieve to drain; boil your Sugar, and let it cool, that is, be a little more than lukewarm; then put in your Orange-flower, mix it well together, and let them cool; being cold, put them in Order on copper Sheets, or Slates, put fine ſifted Sugar over them, through a fine ſilk Sieve, and put them in a Stove, or warm Place, to dry; being dry on one Side, turn them on the other, put over them ſome Sugar, as aforeſaid, put them again to dry, and put them in ſome hair Sieves, to dry them as they ſhould be in a Stew-pan, or Stove; being dry, put them in a Box, and in a dry Place, and make Uſe of them, when wanted.

IF you would make Orange-flower Marmalade, take the Flower, when it comes out of the Alembic, or Still, and throw it in cold Water; then ſqueeſe them well in a Cloth, or Napkin, put them in a Mortar, to be half pounded, and put to them a little Lemon-juice. For a Pound of Orange-flowers you muſt have three Pounds of Sugar, well clarified, which boil, and throw in your Orange-flower, after it has ſtood to ſettle a little; ſtir it with a wooden Slice, or Spoon, that the Sugar may well mix with the Orange-flower, put it into little Pots, and let it cool; being cold, cut Pieces of Paper, the Bigneſs of your Pots, ſoaked in Brandy, which put on your Marmalade, after that, another large Paper over it, tying it very cloſe, and putting them in a

Place neither too hot nor too cold. By this Means, you will find ſome Orange-flower Water, and your Leaves will equally be of Uſe to you You may put ſome little Buttons of the Branches, and make them ſerve alſo.

IF you would not put them at all in the Alembic, or Still, you may put them to boil in a Pan of Water, with the Juice of a Lemon, to whiten it; being white, take it out, drain it, put it in cold Water, or other hot Water (it will be a great Deal whiter, with the Juice of a Lemon) and preſerve it, as aforeſaid. If you would keep it liquid, inſtead of drying it, you need only put it up in Pots.

To make Ratafia.

TAKE ſome very ripe Cherries, according to the Quantity you think proper, and take out the Stones; put the Cherries and their Juice in a copper Preſerving-pan together, let them take one Boil, and put them in a Sieve or Straining-bag, to take out the Juice; your Juice being cold, meaſure a Quart of Juice, and a Quart of Brandy, Meaſure by Meaſure; upon two Quarts put to it ten or twelve Ounces of Sugar, a Piece of Cinnamon, four Cloves, and five or ſix Grains of white Pepper, all half beaten; if you pleaſe, you may alſo make Uſe of Currant juice, and do it, as the Cherries. If you deſire it ſhould have a Taſte of Raſpberries, add to it ſome Raſpberry Juice, pound your Cherry-ſtones, and put them in with your other Ingredients. If you would have it ſtrong of the Cherry-ſtones, pound ſome Apricot-ſtones, put them in alſo, ſtop up your Jug very well, put it by, and let it alone, two or three Months; then put it through a Straining bag, until it be very fine and clear, put it into Bottles, and make Uſe of it, when you have Occaſion. If you make a large Quantity, only put it in a Caſk, and, when it is fine and clear, put it in Bottles.

Ratafia of Quinces.

YOU muſt have ſome Quinces, and raſp them with a Grater; all being grated, you muſt have a Piece of ſtrong Cloth, put in a ſmall Handful, and ſqueeſe it with all your Might, that the Juice may come from it; when all is ſqueeſed and you have all the Juice, put it in a Preſerving-pan, let it take juſt one ſingle Boiling, and let it cool; being cooled, meaſure two Quarts of Juice and two Quarts of Brandy, Meaſure by Meaſure, and clarify ſome Sugar; to each two Quarts, ten Ounces of Sugar, a Piece of Cinnamon, four Cloves, and three or four Grains of white Pepper whole; ſtop up your Jug very cloſe, put it aſide for two or three Months, put it through a Straining-bag, until it come very clear, and put it up in Bottles ſtopped very cloſe.

Lemonade.

IN a Quart of Water, put in the Juice of three Lemons, ſeven or eight little Pieces of the Peel, and, if the Lemons be thick and very juicy, uſe but the Juice of two, with a Quarter of a Pound of Sugar, or, at moſt, five Ounces; when the Sugar is well melted and mixed, put it through a Straining-bag, let it be put in a cool Place, and give it to be drank.

THE

THE Orange is made like the Lemonade. If the Oranges are large and full of Juice, you muſt have but three or four, with ſeven or eight little Pieces of the Peel, and the ſame Quantity of Sugar as the Lemonade; one may alſo put in a little Muſk, or Amber, ready prepared, that gives it a pretty Flavour; but there muſt be but very little, next unto nothing.

Strawberry-water.

TO a Quart of Water you muſt have a Pound of Strawberries, which ſqueeſe in the ſame Water; then put in four or five Ounces of Sugar, with ſome Lemon-juice; if the Lemons are large and juicy, one Lemon is enough to two Quarts of Water; all being well mixed, put it through a Straining-bag, put it in a cool Place, and give it to drink.

Currant-water.

TAKE a Pound of Currants to a Quart of Water, that you muſt ſqueeſe in the ſame Water, and put in about four or five Ounces of Sugar; being well mixed, put it through a Straining-bag, until it be clear, put it in a cool Place, and give it to drink.

Raſpberry-water.

TAKE the ſame Quantity of Raſpberries, and ſqueeſe them in the ſame Quantity of Water, as aforeſaid; nevertheleſs, if the Raſpberries be good, three Quarters of a Pound will be ſufficient, with five Ounces of Sugar; it needs no Lemon; the Sugar being melted, put it through a Straining-bag, until it runs clear, put it in a cool Place, and give it to drink.

Apricot, Peach, or Pear-water.

IN a Quart of Water, put five or ſix Apricots, Peaches, or Pears, according to their Bigneſs augmenting, or diminiſhing; cut them in Pieces into the Water, let them take a Boil or two in it, to give them a Taſte, and put in four or five Ounces of Sugar; being cold, put it through a Straining-bag, until it be clear, put it to cool, and give it to drink.

Pomegranate-water.

TAKE a Pomegranate, pick it very clean, ſqueeſe it in a Quart of Water, that it may not grow black, and put into that Water four or five Ounces of Sugar; the Sugar being melted, put it through a Straining bag, until it be clear, ſet it in a cool Place, and give it to drink. If the Pomegranate be not red enough, put in two Spoonfuls of Syrup of Currants, to colour it.

Verjuice-water.

IN a Quart of Water, put three Quarters of a Pound of Verjuice, or four Grapes, or a Pound, if they are not very fine; pound them, at firſt, in a Mortar, but take Care you do not pound the Grape-ſtones, becauſe they would give a bad Taſte; put them in the Water, mix it with your Hands, and put in four or five Ounces of Sugar, according to the Sourneſs; as ſoon as the Sugar is melted, put it through a Straining-bag, until it runs clear, put it in a cool Place, and give it to drink.

ALL

ALL theſe Waters may be iced, in proper Moulds, each to its Particular, and ſerve them in iced Goblets, as are proper for the Occaſion. The Orange-water may be ſerved in Oranges, and Lemon-water in Lemons.

Orgat.

TAKE an Ounce of Melon-ſeeds, Cucumber-ſeeds, Pumpkin-ſeeds, and ſome few Almonds, two or three bitter ones, if you pleaſe; beat them well in a Mortar, till they come to a Paſte, and, leſt they ſhould turn to Oil, put to them a Drop of Water; being well beaten, put to them three or four Ounces of Sugar, beating it alſo with the reſt; put to it three Pints of Water, mix it very well, put to it ſeven or eight Drops of Orange-flower Water, and ſtrain it through a Strainer, or Napkin, but rather a Strainer than a Napkin, becauſe it is apt to give it a bad Taſte; put in afterwards a Pint of Milk, and put it into a Bottle to cool in ſome Ice and Water, ſhaking it, when you give it to drink.

To preſerve Orange-flower.

TAKE a Quarter of a Pound of Orange-flower, pick it very clean, and chop it very ſmall; as you chop it, put to it ſome Lemon-juice, leſt it ſhould blacken; have two Pounds of Sugar ready clarified, take it off from the Fire, ſtir your Sugar all over the Edge of your Preſerving-pan, and alſo about the Middle, put in your Orange-flower that is ready chopped, and ſtir it about quickly; have ready ſome Paper-moulds, throw ſome Part in the Paper-moulds, and the other Part preſs handſomely on ſome Paper; when a little cold, cut them to the Bigneſs you fancy, or like beſt, and let them cool quite.

To preſerve Violets.

YOU muſt take a Quarter of a Pound of Violet-flowers, pick them very clean, beat them well in a Mortar, and ſprinkle them with Half a Pint of Water, boiling hot; being pounded, ſtrain it well, and do the ſame unto it, as to the Orange-flower.

To preſerve Raſpings of Oranges, Lemons, Bergamot *Pears, or Citrons.*

THESE are done, as the Orange flower, only take Care that the Sugar is not too ſtrong.

How to diſtil Waters and Liquors.

IF you have a Mind to diſtil, the *Bain-Marie* Way, take an Alembic, put in it what is to be diſtilled with your Liquor, put on its Cucurbit, lute it round with Paſte, and on the Top with Paper; put your Alembic in a Kettle of Water, but do not let it touch the Bottom; this done, put the Whole on a Stove, or Trévet, and let the Water always boil, ſo as to make what is in your Alembic boil likewiſe; let it run, till it be thin; put your Bottle to the Pipe, lute it round with Paſte and Paper, and keep your Kettle full of boiling Water, but let that at the Top of your Alembic be only lukewarm, putting now and then cold Water in it; when your Alembic is without a Reſervoir on the Top, put on wet Napkins, or Clouts, which change now and then,

then, till your Diſtillation be done. With ſix Pots of Brandy, make three Pots of good diſtilled Water. You may diſtil on hot Sand, thus: Take an iron Pot, put in it Sand, or Cinders, and your Alembic over it; keep a gentle Fire under and round your Pot, and do the reſt, as directed before. When you put wet Napkins on the Top of your Alembic, take Care that the Water does not run in it, leſt it ſpoil your Diſtillation.

How to diſtil Annis.

TAKE about a Pound of the beſt *Spaniſh* green Annis, put it, in the Evening, in ſix Pots of Brandy, and let it infuſe on hot Cinders, all Night long; then diſtil it on a gentle Charcoal Fire, which take Care to keep up always to the ſame Degree of Heat; as ſoon as you perceive an Alteration in its Colour, take it off, leſt it ſhould ſpoil. Out of ſix Pots of Brandy, you will have three Pots of good Annis-water.

How to diſtil Cinnamon.

INFUSE, all Night, ſix Ounces of pounded Cinnamon, in ſix Pots of the beſt Brandy, by putting it on hot Cinders, and diſtil it; this done, you will have about four Pots of good diſtilled Liquor.

How to diſtil Juniper-berries.

INFUSE about a Pound of Juniper-berries in ſix Pots of Brandy, and diſtil it, as before; when diſtilled, you will have two Pots and a Half of diſtilled Liquor. You may make Uſe of white Wine, by putting twelve Pots of it, inſtead of ſix Pots of Brandy.

N. B. WHEN you diſtil any Thing, let the Phlegm run, and do not let your Liquor take an ill Smell by the Dregs.

How to make Hungary *Water.*

WHEN the Roſemaries are bloſſomed, gather the Flowers in the Morning, after Sun-riſing; take a Pound and a Half of them, let them lie in a ſhady Place, eight and forty Hours, ſtirring them now and then, to dry them alike; if you have not Flowers enough, take Sprigs of Roſemary newly come forth, with ſome Sage, Thyme, Hyſſop, and Marjoram, and dry it, as before-mentioned. Your Flowers, or other Herbs, being dried, infuſe it, all Night long, into ſix Pots of the beſt Brandy; then, put it in your Alembic, and diſtil it in *Balneo Mariæ*, or on hot Sand or Cinders, by keeping the Fire alike: The Phlegm being out, put your Bottle to the Pipe, lute it well, let the Liquor run to about two Pots and a Half, take off your Alembic, and ſtop your Bottle.

How to make Hungary *Water, another Way.*

TAKE about Half a Pound of Roſemary-flowers, without any Thing elſe; put it in a Bottle with a Pot or a Pot and a Half of Spirits of Wine, ſtop it, and put it in Horſe-dung, but leave about an Inch of the Gullet out, leſt the Vapours go in; leave your Bottle in that Manner, ſix Weeks, or two Months; take it out, and, your *Hungary* Water being grown clear, put it in ſeveral glaſs Bottles.

To diſtil and draw the Spirits of Cloves.

TAKE a Quarter of a Pound of Cloves, that you muſt juſt break in a Mortar, put it to infuſe in ſix Quarts of Brandy, and diſtil it from a Still.

To diſtil Coriander-ſeeds.

TAKE three Quarters, or a Pound of Corianders, put it to infuſe in ſix Quarts of Brandy, put it in a Still, and diſtil it.

To make Eſſence of Amber, or Muſk.

TAKE two Drams of Amber, and one Dram of Muſk, which put into a Bottle with a Pint of Spirits of Wine; if you would have it ſtronger, put but Half a Pint, but it is very good with a Pint; ſtop the Bottle very cloſe, and put it in the Sun, or in ſome Horſe-dung, ſix Weeks, or two Months.

To make Eſſence, of all Sorts of ſweet-ſmelling Flowers, to ſerve to give Flavours to Liquors.

TAKE a Pound of Flowers, of what Sort you pleaſe, and put it into an earthen, or ſtone Pot, or Pan, with three Pounds of Sugar, in Powder; make a Row of Sugar, and a Row of Flowers, a Row of Sugar, and a Row of Flowers, and ſo on, till all is uſed; that done, cover cloſe your Pot, or Pan, and put it in a cool Cellar, twenty-four Hours; then put it, twenty-four Hours, in the Sun, in a Stove; after that, put it through a Sieve, and let it drop of itſelf, without preſſing the Flowers; put the Liquor into a Bottle, that you muſt ſtop very cloſe, for to uſe to flavour all Sorts of Liquors.

To make Roſa Solis.

YOU muſt, in the firſt Place, boil ſome Water, to take the Badneſs of it away, and let it cool, till it be a little above lukewarm; take all Sorts of ſweet-ſmelling Flowers, each by themſelves, according to the Seaſon; pick them clean, that there be nothing but Leaves, and put them to infuſe, each by themſelves, in the Water, as above mentioned, until it be quite cold, becauſe it ſhould take its Taſte; then take out your Leaves with a Skimmer, and put them to drain; then put the Waters of each in a Jug, on three Quarts of this Liquor; put a Quart or three Pints of Spirits of Wine, on which put three Pints of clarified Sugar, that is, three Pounds of the aforeſaid Meaſure; put in alſo Half a Pint, or there about, of Eſſence of Anniſeed diſtilled, and as much Eſſence of Cinnamon. If there be too much Sugar, and you find it clammy, add to it a Pint to a Quart of Spirits of Wine, more or leſs, according to the Taſte, as alſo of the Sugar. If you find it too ſtrong, and to hinder your Anniſeed eſſence from whitening your Roſa Solis, mix it with the Spirits of Wine, before you mix it in the Water; if by Chance it hath not Flavour enough, add to it a Spoonful, or two, of the Eſſence of the Flowers, if you have any, to give it the Flavour you deſire. Have a Pinch or two of Muſk, or Amber prepared, with ſome Powder-ſugar; if you have no Flowers, the Muſk, or Amber prepared, in Eſſence, or in Powder, may ſerve. All this being done, ſtrain it through a Straining-bag, to get the

Dirt

Dirt from it, and to clear it very clean; then put it in Bottles, that you muſt ſtop up very cloſe. The right Roſa Solis is made, in this Manner, and will keep above ten Years, without taking any Harm.

To make Anniſeed-water, or Anniſeed-brandy.

IF you would make it, as a great many People like it, take half a Pint of diſtilled Anniſeed, put it into three Quarts of Brandy, and one Quart of boiled Water, and mix them well together. If you would have it ſweetened, put a Pint of clarified Sugar, and paſs it all through a Straining-bag, the ſame as the others.

To make good Hippocras, red or white.

TO make the Quantity of two Quarts, you muſt take two Quarts of good *French* Wine, or red Wine is much better, if it be of a very good Red; on the ſaid two Quarts of Wine, put a Pound of Loaf-ſugar, the Juice of two Lemons, and ſeven or eight thin Slices of *Seville* Orange-peel; if you have any *Portugal* Oranges, put in the Juice of one, with ten or twelve Zeſts, or thin Slices of the Peel of the ſame Orange; if you have none, there needs none. Put alſo on the ſaid two Quarts of Wine one Dram of Cinnamon broke a little, four Cloves broke in two, a Leaf or two of Mace, five or ſix Grains of white Pepper, half broken, and a ſmall Handful of Coriander-ſeeds, alſo half broken or beaten, half a golden Pippin, or, if ſmall, a whole one, peeled and cut into Slices, and half a Pint of good Milk; then ſtir them well together with a Spoon, and ſtrain it through a clean Straining-bag, until it comes clear; when it is very clear and tranſparent, make it run into a Jug, or any Thing elſe, that you muſt cover with a Strainer, that is named *Stamine*, and ſo let it run through that into your Jug; then take, on the Point of a Knife, ſome Muſk and Amber-powder.

To make L'Eau de Gette.

TAKE three Quarts of boiling Water, let it cool, put into it a Quarter of a Pint of Eſſence of Anniſeed diſtilled, which mix with three Pints of Spirits of Wine, and put it all into the ſaid Water; then put in a Quart of Sugar ready clarified, more or leſs, according to your Taſte. This Water needs no other Flavour, unleſs it be for your Satisfaction, and you think proper to put in more; if you would have it ſtronger, add to it ſome Spirits of Wine.

To make Cinnamon-water.

TAKE three Quarts of boiled Water, and half a Pint of Eſſence of Cinnamon, diſtilled like that of Anniſeed; if it be not ſtrong enough of Cinnamon, add more to it, according as you like it. Then put in five half Pints, or three Pints of Spirits of Wine, which mix with the Water and Eſſence of Cinnamon, with a Quart of clarified Sugar; ſtrain it all through a Straining-bag, and obſerve it to be very clear.

The

The Way to make iced Fruits.

YOU muſt have ſome leaden Moulds, that have been taken from good Models, and repreſent exactly the Fruit that you would imitate.

YOU muſt take Care to have them very clean, when you deſign to make Uſe of them.

YOU muſt ſhut up the Joints with Stuff made of Wax, Sewet, and Roſin, and, according as it is hard, or ſoft, put in more or leſs Sewet; you muſt alſo take Care it be pretty ſoft, becauſe it ſticks better to the Moulds, and the Ice hardens it always enough.

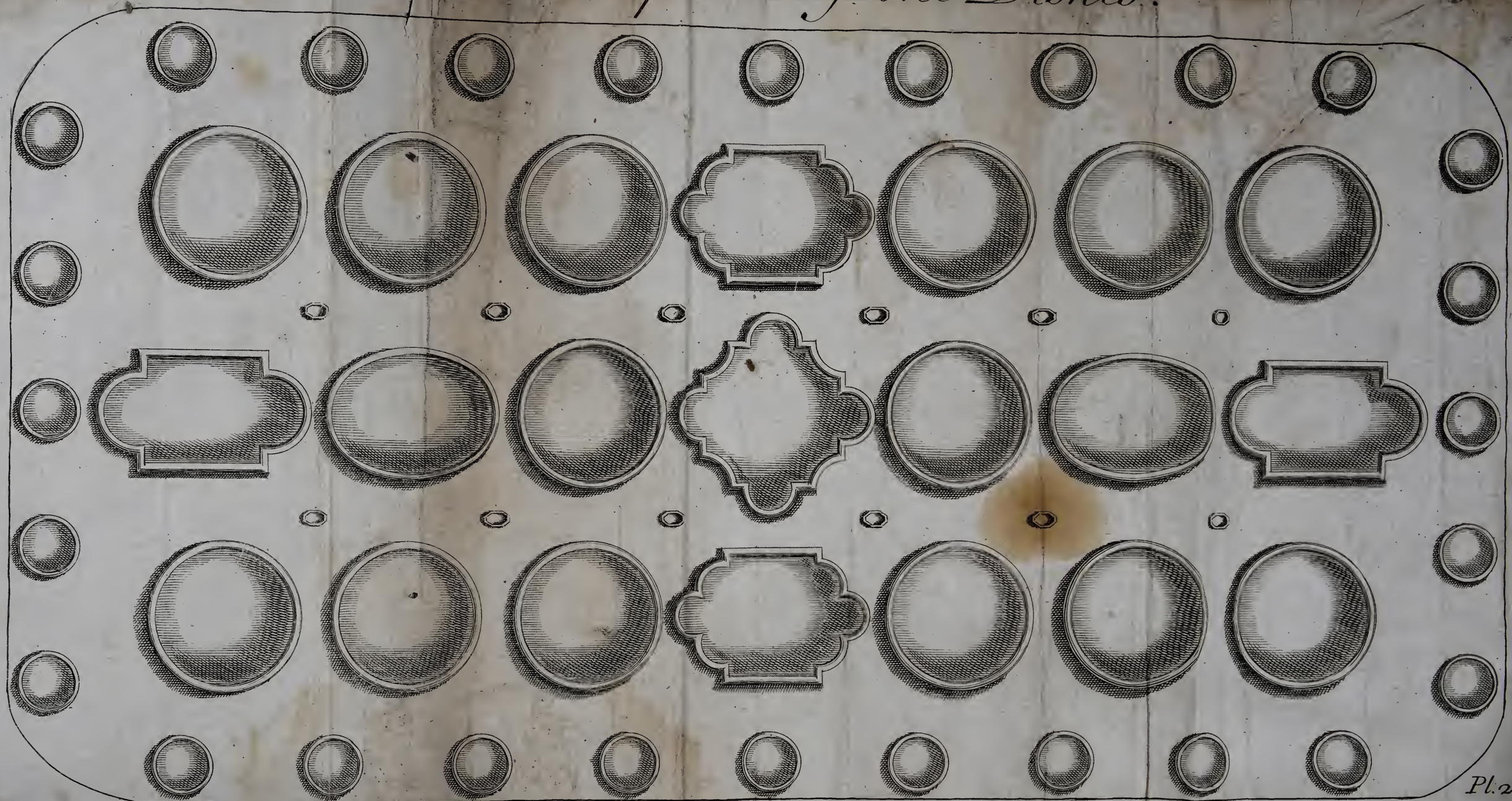
THE uſual Way to make iced Fruits, is to have ſome freſh Fruits, or ſome Marmalade of ſuch Fruits, to make Uſe of, when wanted.

IF you have ſome freſh Fruits, you muſt take the ripeſt of them, and the beſt taſted that you can, and let the Fruits be of a good Sort.

To make iced Citrons.

YOU muſt take ſome Citrons, and grate the Rind in ſome Water, according to the Quantity you have a Mind to make; you muſt leave the ſaid Rind in the Water, until you perceive it hath given the Water a good Taſte, and, when the Water hath the Taſte you deſire, put to it the Sugar; you muſt take Notice in particular, that the Ice makes the Sugar loſe almoſt half its Strength, and for that Reaſon one ought to experience himſelf, to know how to put in Sugar in Proportion; the Mixture being done, taſte it, to know whether it be ſtrong enough of the Citron; if not, add to it a Citron, or two, according as it wants; a little Practice learns us eaſily to give the Fruit, that we would ice, the natural Taſte and Sharpneſs that theſe Sorts of Mixtures require. When we have come to the natural Taſte as nigh as we can, we muſt fill our Moulds with a ſmall Funnel, and, the Mould being filled, put at the End where it was filled, a ſmall Branch Green, to imitate the Tail, or Stalk; for the Generality, one takes a Branch of the Fruit he has a Mind to counterfeit, and, for Want of them, make Uſe of what comes nigh unto them moſt; the Stalk being fixed, make an End of ſtopping your Mould very cloſe with your Wax, as aforeſaid. All your Moulds being ſo done, or prepared, put them in Ice, that muſt be ſtrengthened with ſome Salt, that gives a great Deal of Strength and Vigour to the Ice; it will take three Hours, before your Fruits will be frozen as they ſhould be. It is neceſſary to ſtir your Tub now and then, your Moulds and Ice are in, and, when you think your Fruits are well frozen, take them out of your Moulds, and give them, in the mean Time, their natural Colour, with Cocheneal for the Red, or Saffron or Oker for Yellow. The clever Artiſt may compoſe ſome Mixture of Colours, to imitate more naturally the Colour of the Fruit. After having given them their Colour, put them in a tin Pan or Box, with a Cover made on Purpoſe, to preſerve your Fruit from melting, and to put them in the Ice again, until you deſign to ſerve them. The ſaid tin Thing is a large Veſſel made of Tin, that ought to be very clean in the Inſide, wherein put your

A Table of twenty one Dishes.



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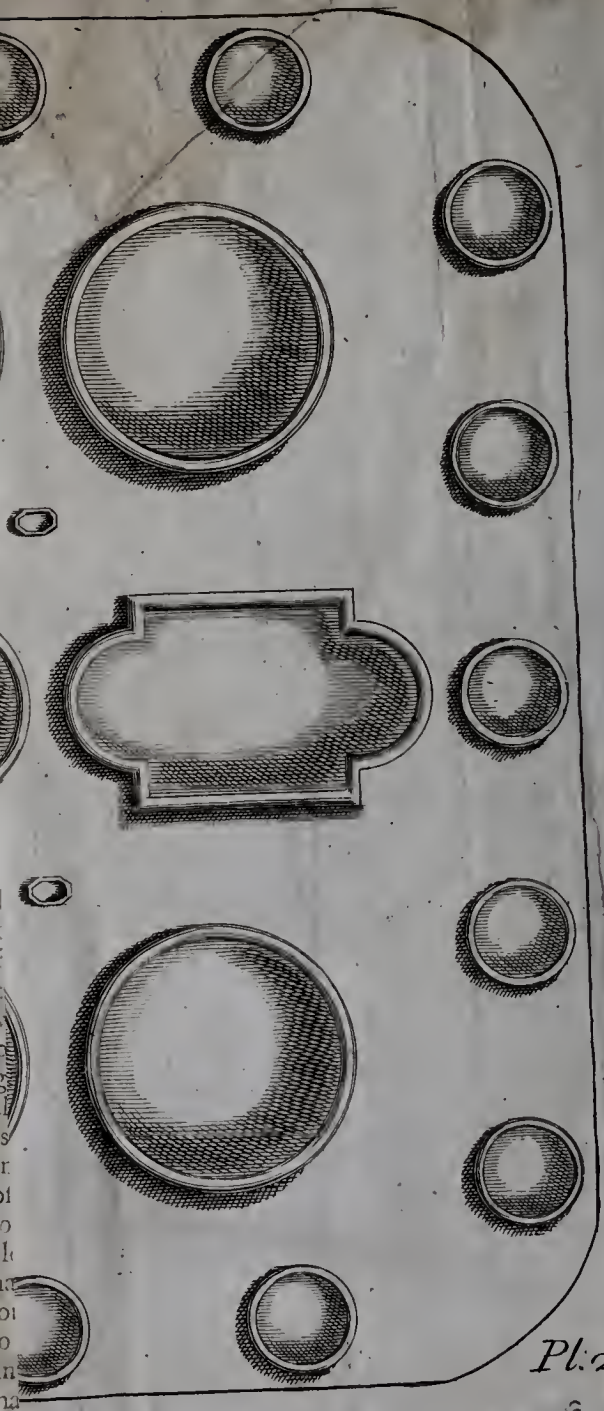

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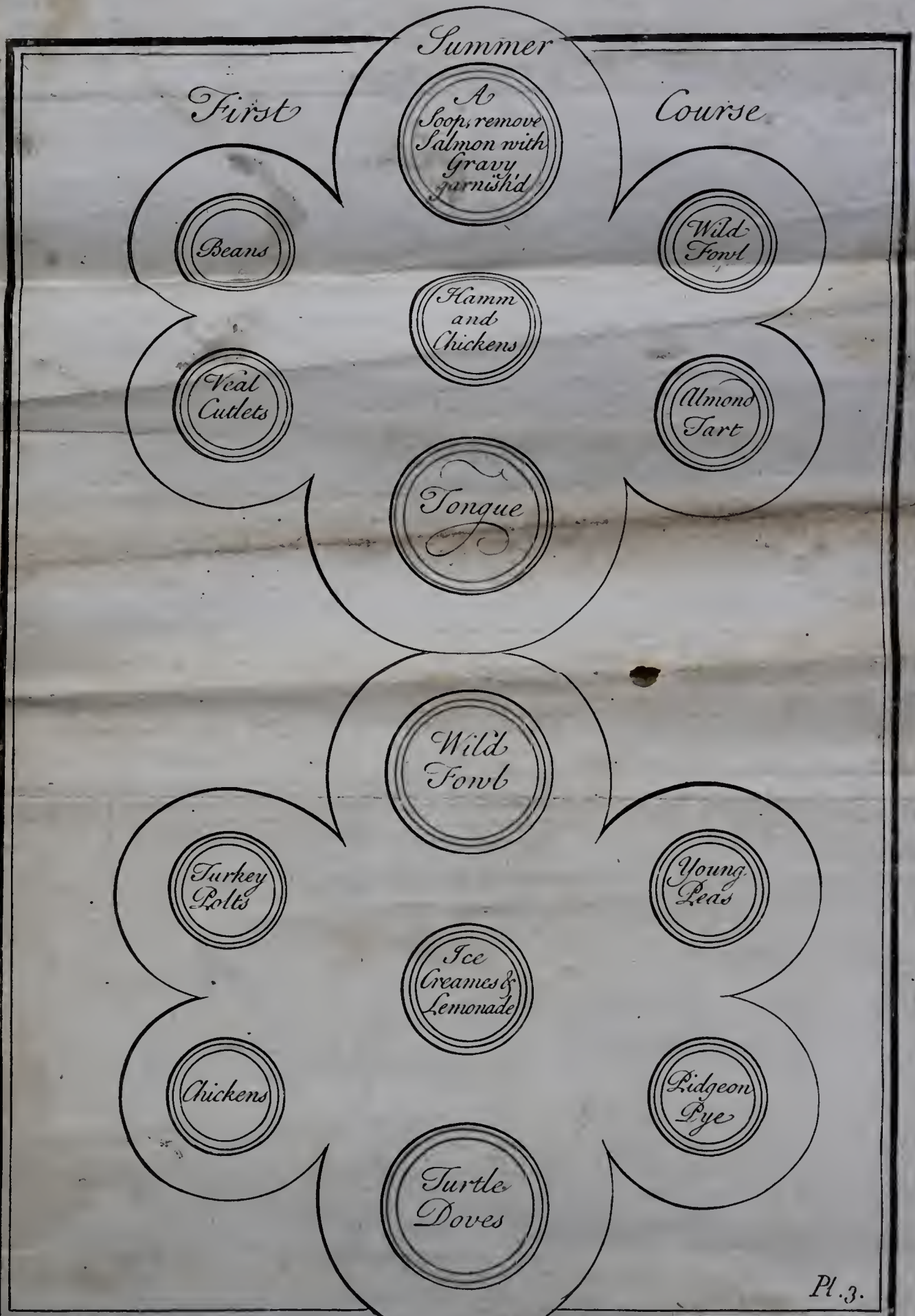
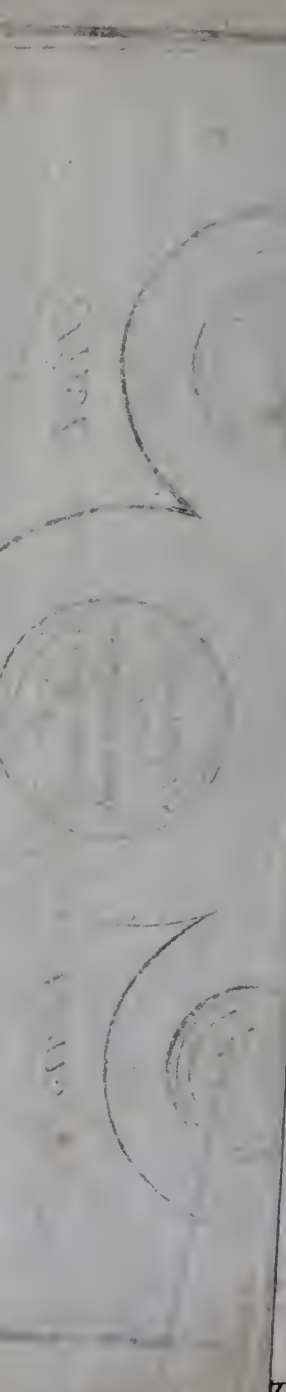

Summer
First Course
A Soop, remove Salmon with Gravy garnish'd
Beans
Wild Fowl
Hamm and Chickens
Veal Cutlets
Almond Tart
Tongue
Wild Fowl
Turkey Polts
Young Peas
Ice Creames & Lemonade
Chickens
Pidgeon Pye
Turtle Doves

Pl. 3.



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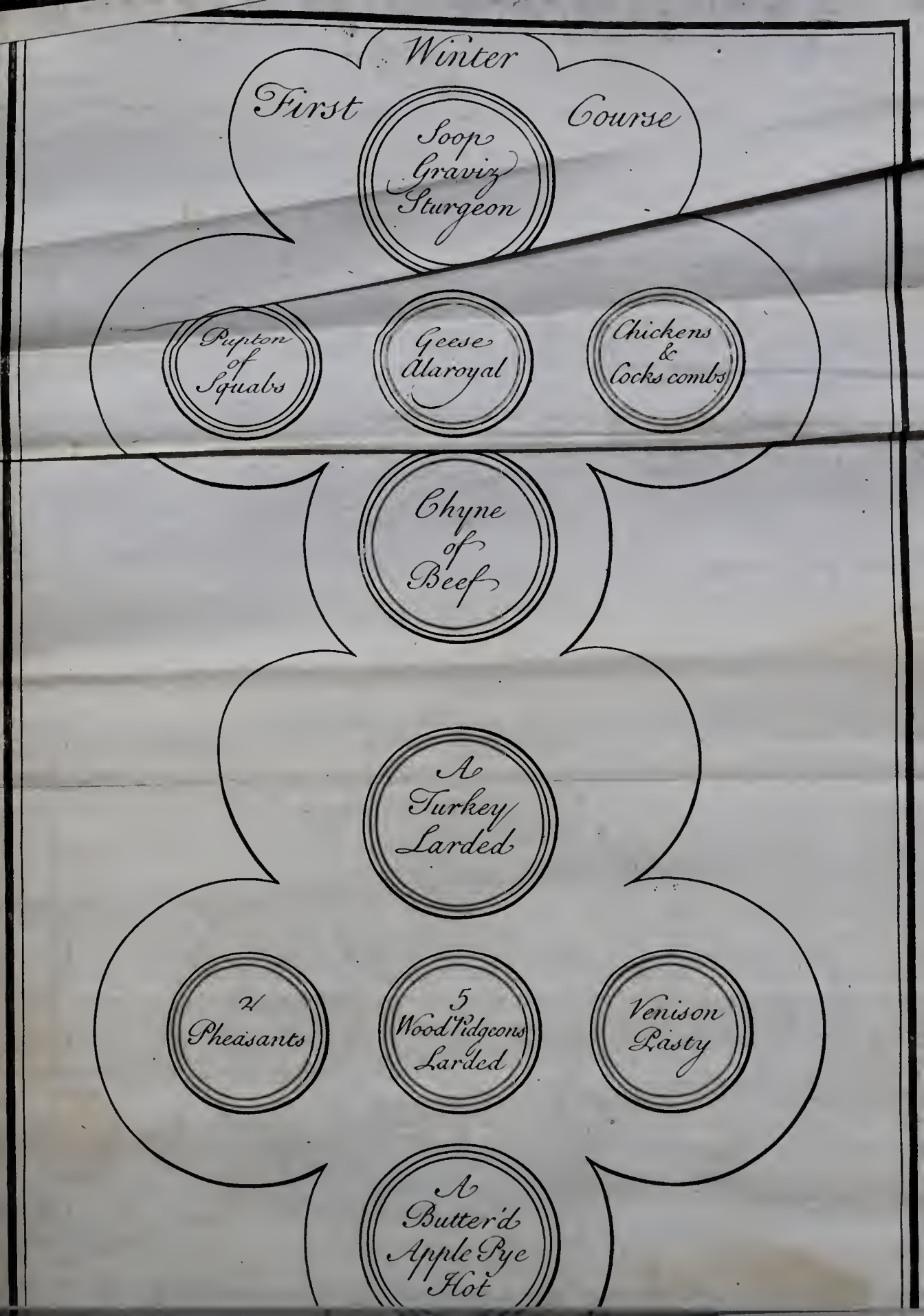
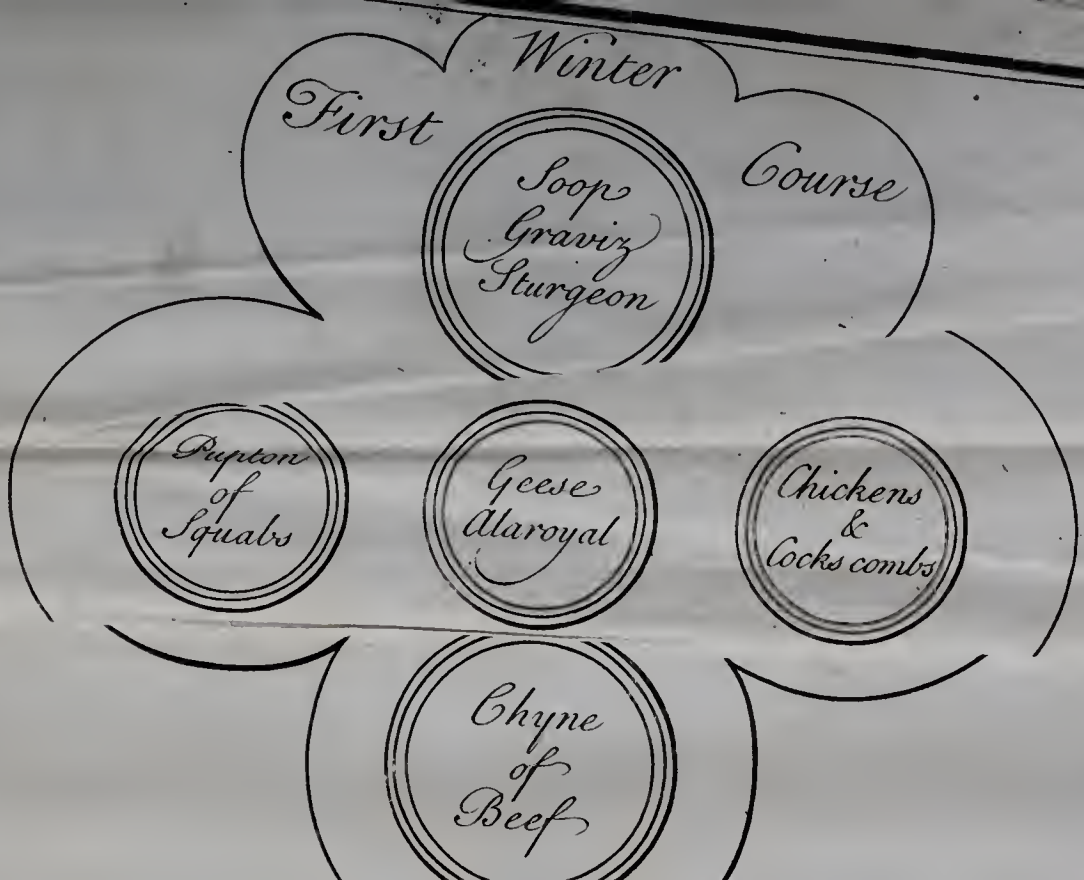
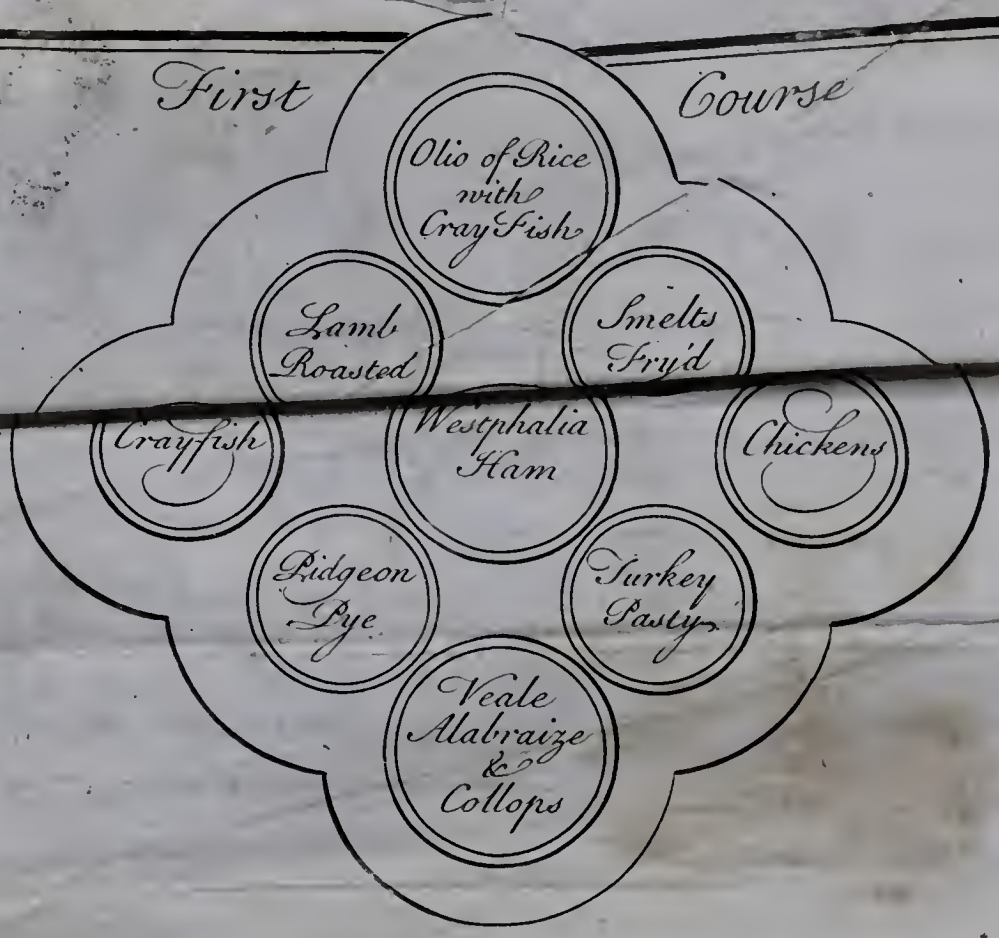
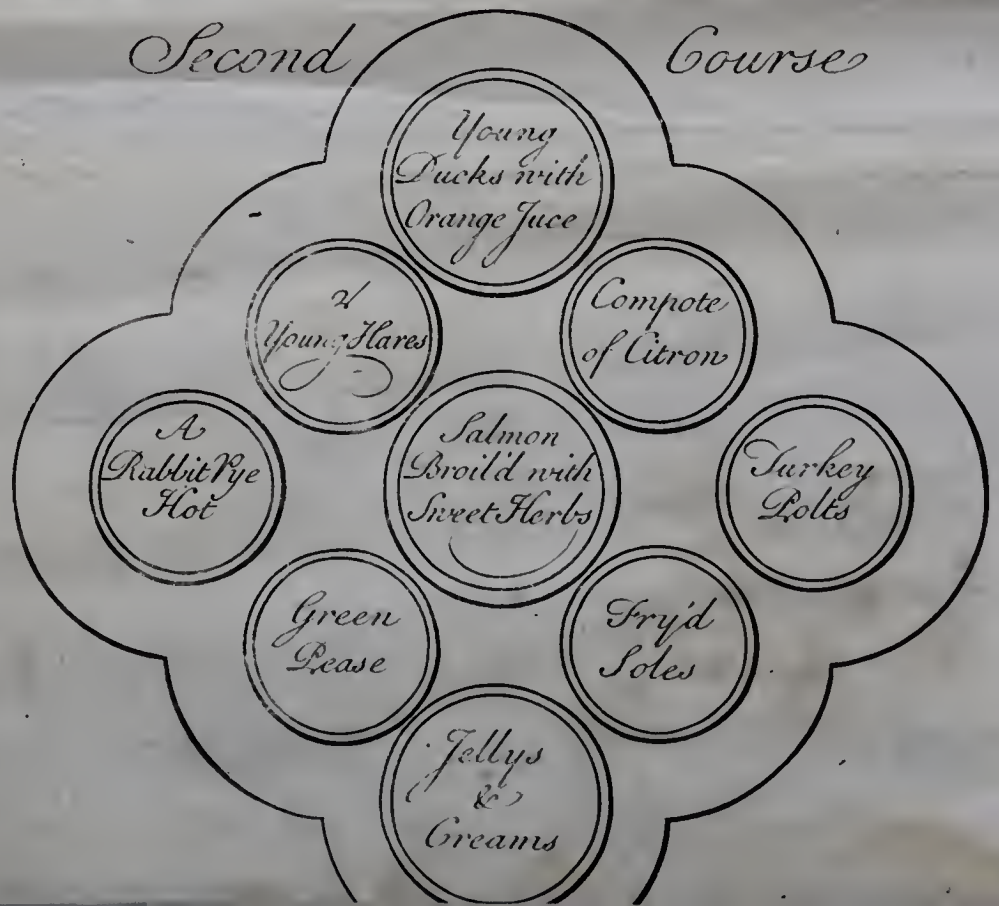
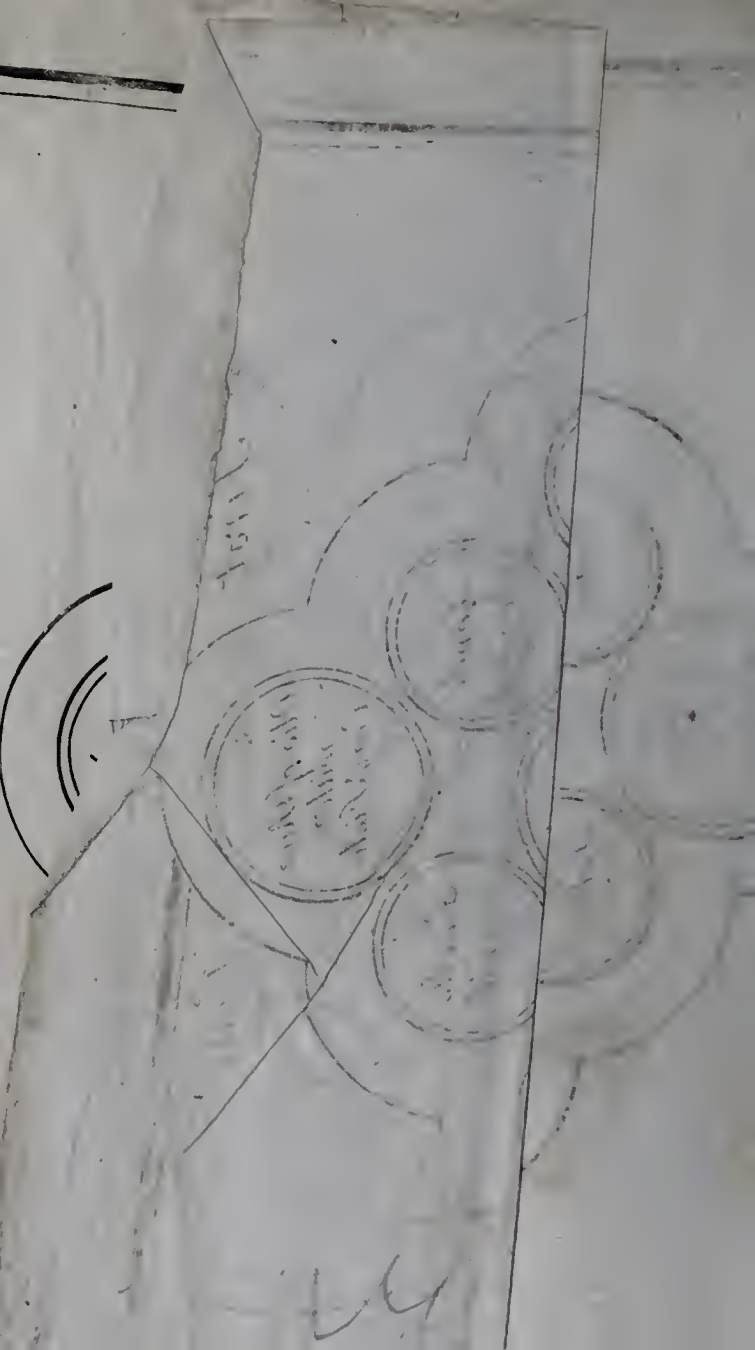
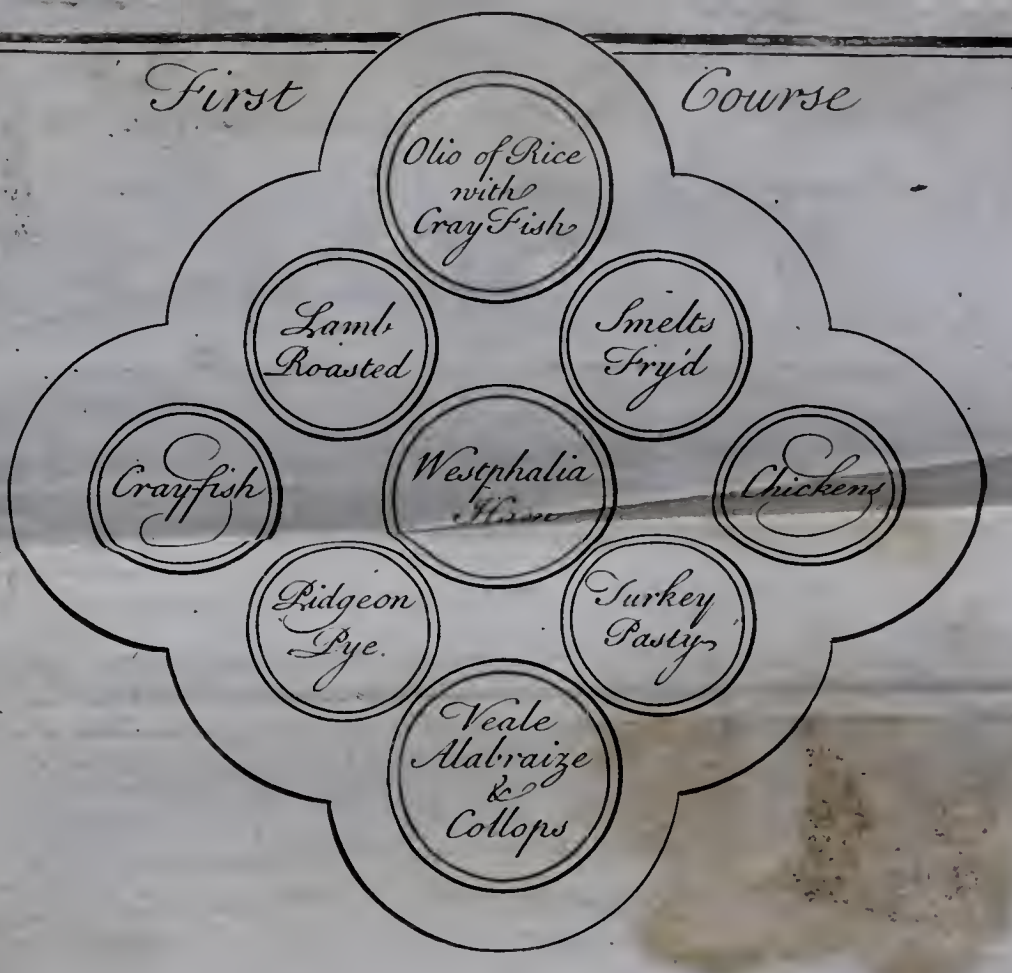

Winter
First Course
Soop
Graviz
Sturgeon
Pupton
of
Squabs
Geese
Alaroyal
Chickens
&
Cocks combs
Chyne
of
Beef
A
Turkey
Larded
2
Pheasants
5
Wood Pidgeons
Larded
Venison
Pasty
A
Butter'd
Apple Pye
Hot

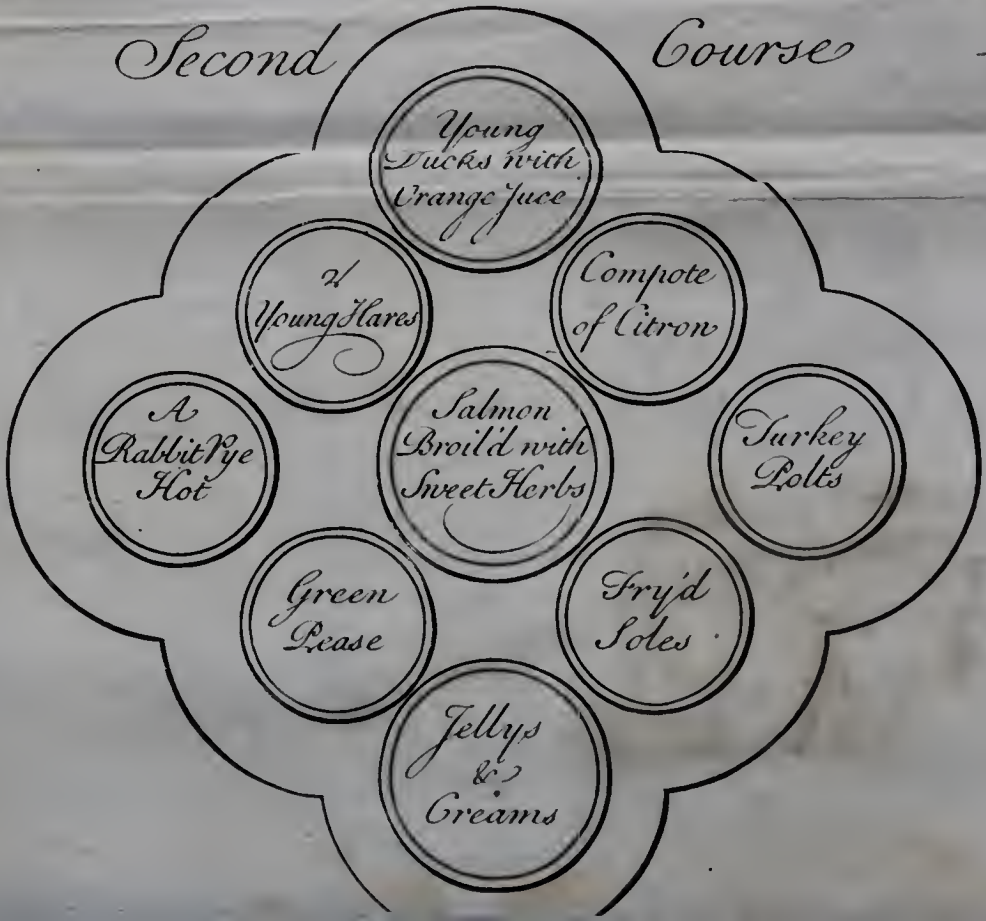

Winter
First
Course
Soop
Graviz
Sturgeon
Pupton
of
Squabs
Geese
Alaroyal
Chickens
&
Cocks combs
Chyne
of
Beef


First Course
Olio of Rice with Cray Fish
Lamb Roasted
Smelts Fry'd
Crayfish
Westphalia Ham
Chickens
Pidgeon Pye
Turkey Pasty
Veale Alabraize & Collops

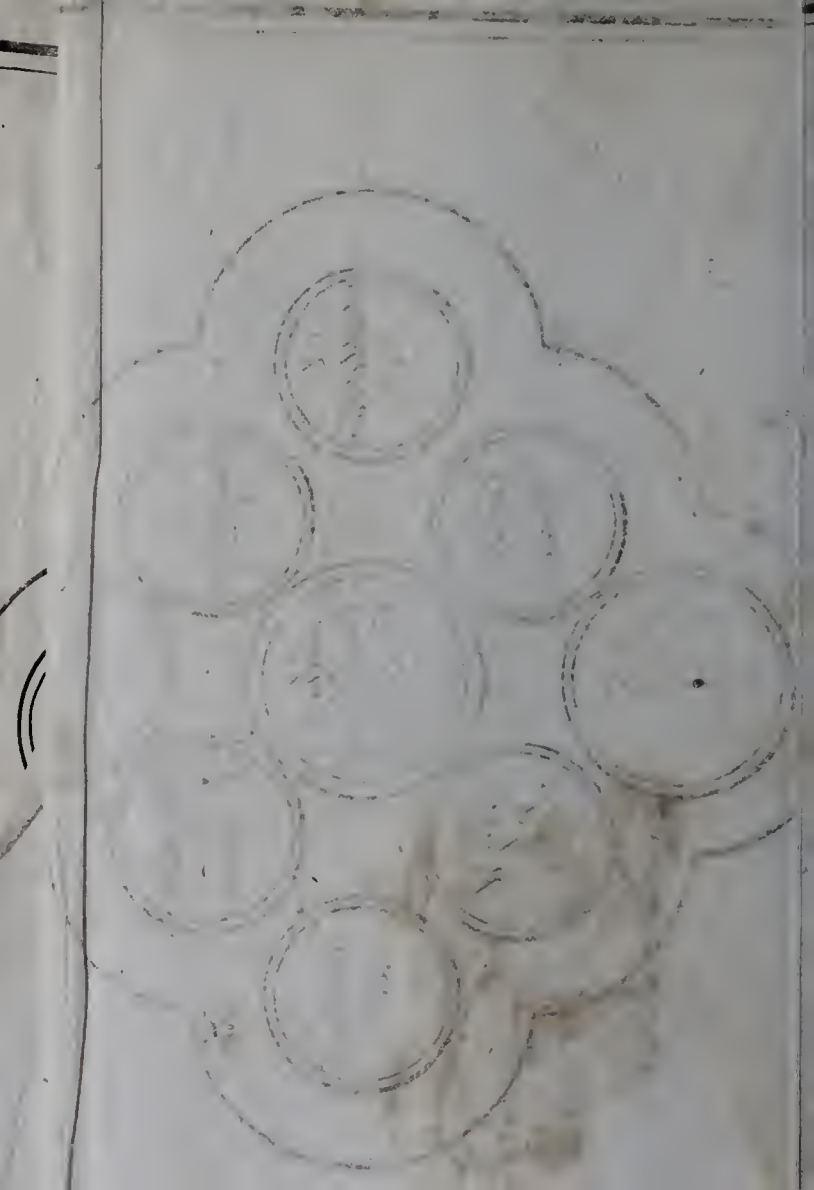

Second Course
Young Ducks with Orange Juce
2 Young Hares
Compote of Citron
A Rabbit Pye Hot
Salmon Broil'd with Sweet Herbs
Turkey Polts
Green Pease
Fry'd Soles
Jellys & Creams




First Course
Olio of Rice with Cray Fish
Lamb Roasted
Smelts Fry'd
Crayfish
Westphalia Ham
Chickens
Pidgeon Pye.
Turkey Pasty
Veale Alabraize & Collops

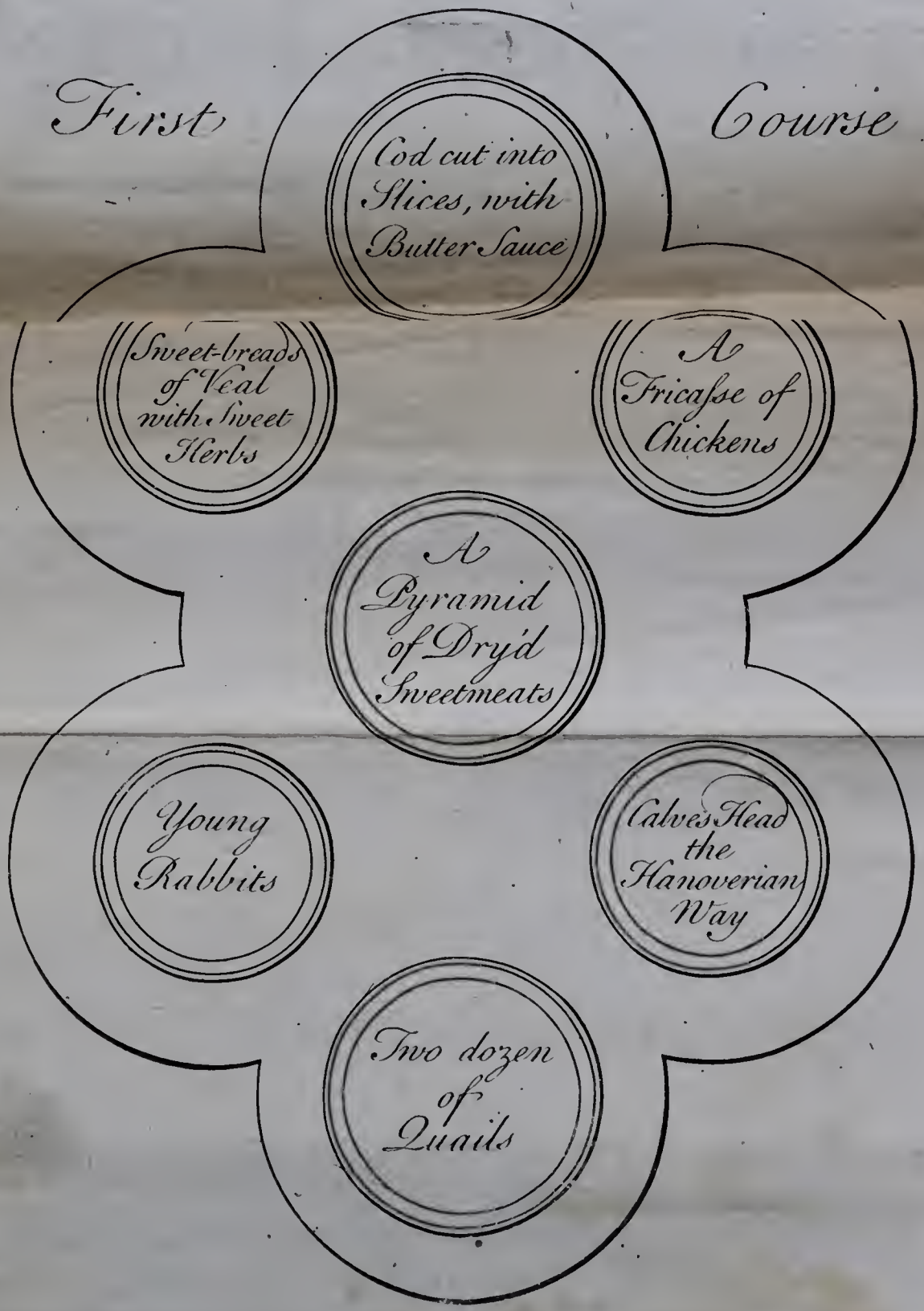

Second Course
Young Ducks with Orange Juce
2 Young Hares
Compote of Citron
A Rabbit Pye Hot
Salmon Broil'd with Sweet Herbs
Turkey Polts
Green Pease
Fry'd Soles
Jellys & Creams

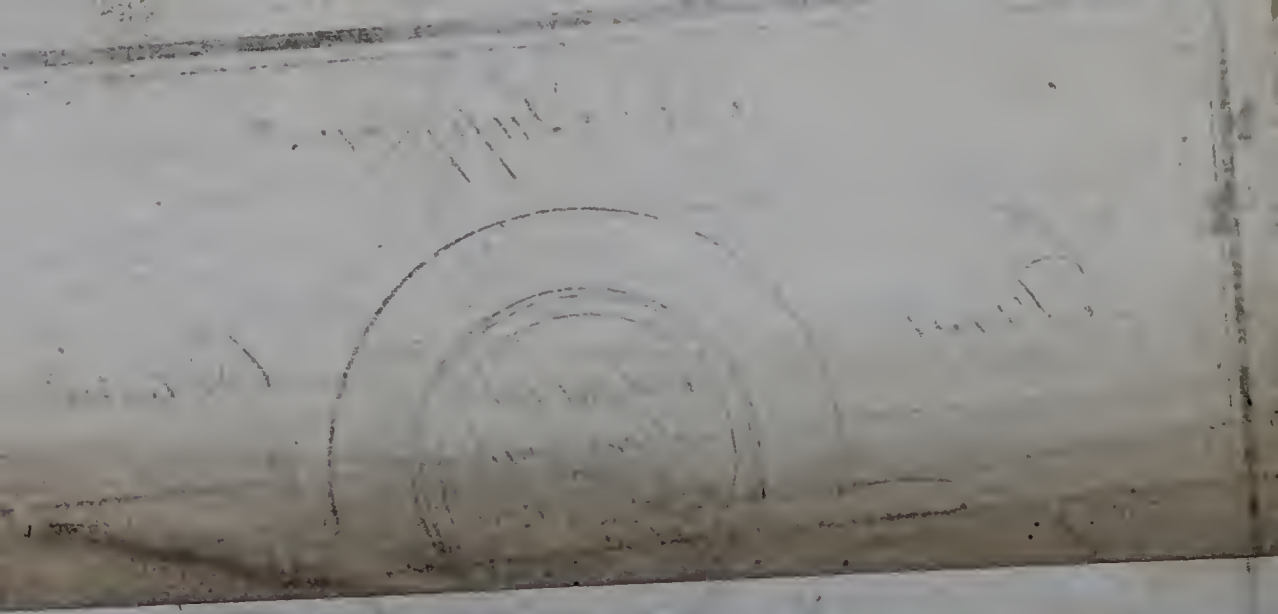
Pl. 5.



A Supper

First Course


Cod cut into Slices, with Butter Sauce
Sweet-breads of Veal with Sweet Herbs
A Fricasse of Chickens
A Pyramid of Dry'd Sweetmeats
Young Rabbits
Calves Head the Hanoverian Way
Two dozen of Quails



your iced Fruits; after having covered it very carefully, that nothing dirty be in it, and that the Ice may no Way get in, put it in your Ice again, that your Fruits may keep in good Order.

To make Oranges.

YOU muſt take ſome very ripe Oranges, and take out all the Juice; Experience very ſoon learns one the Quantity of Juice which muſt be taken, which is ruled on the Quantity of Moulds that you would fill; whereas the freſh Fruits, that one makes Uſe of, require but very little Water in their Mixtures; after having taken out the Juice of your Oranges, add to it ſome Water and Sugar, and, after having ſtirred it well together, taſte it, to know if it has the Taſte you would give it. If your Compoſition ſeems too inſipid, heighten the Taſte with ſome Lemon, that you put in Proportion, until you have imitated the Taſte, as near as you can to the natural Taſte.

For Bergamot *Pears.*

IT is almoſt the ſame as for the Oranges, only you are to take Notice, that that Fruit is naturally bitter; one muſt try and proportion the Sugar to the ſaid Bitterneſs, and to give it a Taſte, though bitter, but agreeable to thoſe that do not diſlike that Bitter.

For Lemons.

ONE does the ſame as we have already ſaid, be it either for the Oranges, or *Bergamot* Pears, in trying, above all, to imitate, or counterfeit, the natural Taſte of each Fruit. For Want of freſh Fruit, one generally makes Uſe of Marmalade, that you muſt take Care to make, in the Seaſon of each Fruit.

THEN take of this Marmalade, that you muſt mix with ſome Water; take great Care to proportion the Water to the Quantity of the Marmalade, that you may not weaken its Strength, by putting too much Water to it; and, having put ſome Sugar to ſtrengthen it, taſte it, to know if it hath, there or thereabouts, its natural Taſte, and, after having found its Taſte, ſtrain your Mixture through a clean Sieve, to take away all that is uſeleſs. If I have not ſpecified, in the other Articles, that it is neceſſary to ſtrain all your Compoſitions through a Sieve, it is what, if you know ever ſo little, your own Senſe tells you. As one draws the Eſſence of ſeveral Flowers of Fruit, or Fruit themſelves, the Eſſence is of great Service, when he wants freſh Fruit, or Marmalade of ſuch Fruit, he deſires to imitate to Ice; for, in taking the Marmalade of Apples, or any other Fruit, that has not the Taſte very ſtrong as it ſhould have, in making the Bottom, or Foundation, of your Compoſition, you may but add the Eſſence of ſuch Fruit as you would counterfeit. In making the Taſte of your Eſſence ſtronger than the other, that one may taſte it plain, compoſe ſomething much the ſame as this.

For Peaches, Apricots, and Plums.

TAKE in the Seaſons of theſe Sorts of Fruit, and ſqueeſe them to take out the Juice, according to the Quantity that you would make, and put the Sugar to it; ſtrain it through a Sieve, pour in it your Moulds to be iced, and take Care to give them their natural Colour.

ONE

ONE may alſo make all other Sorts of Fruit, as Cherries, Strawberries, Raſpberries, Currants, *&c.*

IT is proper to take Notice, that, in ſeveral of theſe Sorts of Compoſitions, it is often neceſſary to ſtrengthen the Taſte with the Orange, or Lemon; and, notwithſtanding the Things be well proportioned, Uſe learns one eaſily, that theſe Sorts of Mixtures do not take away the real Taſte of the Fruit that one deſires to make, but it ſerves only to render it more agreeable and more of a tart Taſte.

THIS is the general Way to make all Sorts of iced Fruits; the more we ſtick to the Natural, the more and better we ſucceed.

FINIS.